

1972

July 20th - Farewell Captain's Dinner Menu

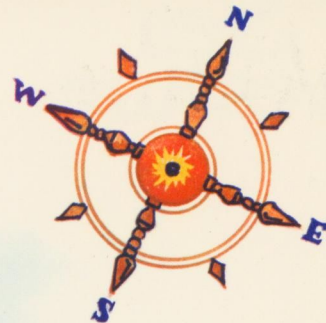
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Captain's Dinner

Fresh fruit
Iranian Bell
Prosciutto &
Pate de
cocktail au Maraschino
la Molossol caviar on ice
daniolo with Iced Melon
Gras Throne

Consommé Marie Lene
Green Turtle Soup
Velouté Reine Margot

Maine Lobster à la Newburg
King Salmon in Belleoue

Royal Pheasant Flambe au fine cognac
Grilled Filet mignon
choron Sauce • Divotte salad

Flaming Baked Alaska
Peach Melba Cup • Friedises
Basket of Fresh Dried Fruit • Jam



Farewell

Captain's Dinner

Thursday, July 20, 1972

Fresh Fruit Cocktail au Maraschino

Iranian Beluga Malossol Caviar on Ice Throne

American Dressing

Melba Toast

S. Daniele Prosciutto on Cantaloupe Melon

Pate' de Foie Gras, Meat Jelly

Jellied Consomme Madrilene

Imperial Ox Tail Soup

Veloutine Reine Margot

Broiled Rock Lobster, Melted Butter

Cold : King Salmon in Bellevue, Mayonnaise Dressing

Royal Pheasant Flambe' au Cognac Courvoisier, Grape Tartlets

Noisette Potatoes

Saute' Filet Mignon, Melba, Mushrooms Sauce

Young Carrots

Stuffed Tomatoes Mornay

Braised Escarole

Potatoes Croquettes

Divette Salad

Flaming Baked Alaska

Lady Jole Cup

Friandises de Dames

Basket of Fresh and Dried Fruits

Demitasse

