

1972

## July 21st - Luncheon Menu

MS Sea Venture

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GOLD AND EMERALD CROSS, PRICELESS MASTERPIECE OF THE TUCKER TREASURE, BERMUDA.

# *Luncheon*

Friday, July 21, 1972

## WINE SUGGESTION

White : Orvieto Dry  
Piesporter

Red : Bertarose'  
Beaujolais

*A complete "WINE LIST" is available from the Wine Steward*



JUICES	TOMATO	ORANGE	LEMON	PINEAPPLE	GRAPEFRUIT
HORS D'OEUVRE	ANCHOVY STICKS	SPANISH OLIVES		ITALIAN SALAMI	
	MARINATED MUSHROOMS	EGGS A LA Russe		HERRING ROLL MOPS	
	CAPONATA SICILIAN STYLE			COOKED HAM	
SOUPS	COLD CONSOMME OF BEEF			CONSOMME CELESTINE	
	VELOUTINE LONGCHAMPS			BLACK BEAN SOUP	
FARINACEOUS	BAKED GASTRONOMIC CANNELLONI			RICE A LA ORIENTAL	
	SAUCES :	MEAT GRAVY		CURRY	
EGGS	OMELETTE LYONNAISE			SHIRRED CANADIAN BACON	
	POACHED YVETTE			SCRAMBLED WITH KIDNEY	
FISH		FILLET OF SOLE A LA BONNE FEMME			
		MIXED FRIED FISH, TARTAR SAUCE			
ENTREES		BREADED VEAL CUTLET A LA PARMESAN			
		CALF'S LIVER SAUTE' WITH ONIONS VENETIAN STYLE			
		<u>CONTINENTAL DISH :</u> HUNGARIAN BEEF GOULASH WITH SPATZELS			
GRILL		PORK CHOP, BARBECUE SAUCE, CHIP POTATOES			
		SCHASLICKS OF LAMB A LA GREQUE, RICE PILLAW			
COLD BUFFET	COOKED CONTINENTAL HAM			STUFFED BREAST OF VEAL	
	NICOISE SALAD			ROAST LOIN OF PORK, APPLE SAUCE	
	ROAST DUCKLING WITH ORANGE SLICES			SCARLET OX TONGUE	
	CORNERD BRISKET, HORSERADISH			ROAST TURKEY, CRANBERRY SAUCE	
VEGETABLES	GLAZED ONIONS	OKRA IN TOMATO STEW		BROCCOLI	
POTATOES	PARSLIED	LYONNAISE POTATOES		MASHED	
SALADS	BISMARCK SALAD	CUCUMBER		ENDIVE	
DRESSINGS	THOUSAND ISLAND	VINAIGRETTE	ROQUEFORT	AIOLY	
ICE CREAM	VANILLA	PISTACHIO	COFFEE	CHOCOLATE	PINEAPPLE SHERBET
DESSERTS	PEACH TART	FRUIT JELL-O, WHIPPED CREAM		FRENCH PASTRY	
COMPOTES		PEACHES IN SYRUP		PEARS IN SYRUP	
CHEESE	DOLCE LATTE	ST. PAULIN	GRUYERE	PASTORELLA	TILSITER
FRUITS		BASKET OF FRESH FRUITS IN SEASON			
BEVERAGES	COFFEE	SANKA	POSTUM	MILK	SKIMMED MILK
		TEA	LINDEN TEA		CAMOMILE



The SEA HOUND, mounted on prows of ancient Viking longboats, now symbolizes Flagship Cruises, Inc. luxury cruise service.

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