Suggested Menu

Thick Vegetable Soup

Cold: Norwegian Fish Salad, Mayonnaise Sauce

Hamburger or Cheeseburger on Soft Roll
Cole Slaw Salad
French Fried Potatoes

Peach Pie
Cheese

Bermuda Cruise

Passengers on special diet are especially requested to make known their requirements to the Head Waiter.

Recommended Wines

Moselle White
Bernkasteler Braunes
Burgundy Red
Vosne-Romanée

Your individual selection of wine may be purchased from our comprehensive Wine List.

Luncheon

WEDNESDAY, OCTOBER 23, 1968

Juices
Blanded
Chilled Honeydew Melon
Chilled White Melon
Sardines in Oil
Sauvignon
Chilled Celery Hearts

Appetisers
Cold: Cream of Tomato
Matjes Herrings
Grilled Fillets of Bream, Carlton
Sauvignon
Cheese and Western Scrambled Portuguese

Fish
Cold: Norwegian Fish Salad, Mayonnaise Sauce

Egg Dishes
Cold: Cream of Tomato
Grilled Fillets of Bream, Carlton

Salads
Buttered Savoy Cabbage
French Fried Potatoes

Speciality
Curried Chicken with Rice (Eastern Aromatic Condiments)

Entree
Braised Chump Chop, Champvallon
The chops are partly cooked then braised with Layers of Onions, Tomatoes and sliced Potatoes, moistened with white stock.

Grill
TO ORDER (10-15 Minutes)
Hamburger or Cheeseburger on Soft Bun with Tomato and Dill Pickle

Veal Chop, à la Sassi
Sauerbraten

Vegetables
Buttered Savoy Cabbage

Farinaceous
Baked Idaho
Creamed Potatoes

Cold Buffet
Roast Sirloin of Beef, Horseradish Cream
Home-Made Brawn
Rolled Ox Tongue

Salads
Hearts of Lettuce and Tomato

Dressings
Russian

Sweets
Rice and Raisin Pudding
Fresh Fruit Salad with Whipped Cream

Ice Cream
Vanilla
Maple Walnut

Sherbet
Lemon

Cheeses
Cottage Edam Cheddar Gruyère Cheshire

Fresh Fruits
Apples Oranges Grapes Pears

Your individual selection of wine may be purchased from our comprehensive Wine List.

Bordeaux Red
Bordeaux White
St. Julien Graves
Per Bottle $1.80 Large Carafe $1.80
Small Carafe .50 Per Glass .30

Hotel Manager:
J. Sawyer

Chef de Cuisine:
W. K. Ransom

Coffee

Tea (Hot or Iced)