S. S. Independence
CAPT. HUGH L. SWITZER, Commander

Chef's Suggestion
SUPREME OF CALIFORNIA FRUIT AU MARASCHINO
CREAM OF BROCCOLI
FROG'S LEGS SAUTE PROVENCALE
SCALLOPINE TENDERLOIN OF PORK, PIZZAIOLA
CAULIFLOWER, MORNAY
FONDANT POTATOES
LETTUCE AND TOMATO SALAD
GATEAU MARGUERITE
TRAY OF ASSORTED CHEESE
FRESH FRUIT BASKET
COFFEE

Wednesday, November 15, 1961
Dinner Menu

APPETIZERS

Supreme of California Fruit au Maraschino
Little Neck Clams on Half Shell
Chilled V-8 Cocktail
Hors d'Oeuvres a la Parisienne
Smoked Sturgeon
Prosciutto
Italian Salami
Calf's Head, Vinaigrette
Marinated Fish
Sliced Liverwurst

SOUPS

Cream of Broccoli
Cold: Bourbonnaise
Consommé Celestine

FISH

Frog's Legs Saute Provençale

ENTREES

Green Noodles, Bolognaise
Breaded Veal Cutlet Viennoise
Scallopine Tenderloin of Pork a la Pizzaiola
Fresh Vegetable Platter with Poached Egg

ROAST

Stuffed Long Island Duckling, Apple-Raisin Dressing, Grand Marnier Sauce

FROM THE GRILL

Broiled Pork Chop Robert

VEGETABLES

Cauliflower, Mornay
French-Cut String Beans

POTATOES

Baked Idaho
Fondante

COLD DISHES

Smoked Turkey
Roast Fresh Ham
Smoked Ox-Tongue
York Ham, Potato Salad
Corned Beef, Dill Pickle
Roast Chicken
Headcheese
Assorted Cold Cuts
Poached Brook Trout, Sauce Gribiche

SALADS

Florida
French
Egg
Russian
Lettuce and Tomato
Roquefort

DESSERTS

Gateau Marguerite
Mocha Eclair
Fruit Cake
Fruit Jello
Coupé Belle Helene
Vanilla or Chocolate Ice Cream
Pineapple and Fig Compote
Crêpes Suzettes
with Cognac or Grand Marnier (flambées)

CHEESE

Tray of Assorted Cheese
Crackers
Pumpernickel

BEVERAGES

Coffee
Tea
Buttermilk
Milk

CHARLES REGIS, Chief Steward
HENRI L. DUCLUZEAU, Chef de Cuisine
Bow ornament from the steam yacht MAYFLOWER, built at Clydebank, Scotland, in 1896. During the Spanish-American War was used by the United States Navy. Later served as the presidential yacht for 35 years. Was on Navy duty during World War II and subsequently as a refugee ship to Haifa.

Original Figurehead at THE MARINERS MUSEUM, Newport News, Virginia.