S. S. Independence

CAPT. HUGH L. SWITZER, Commander

CHEF RACCOMANDA

Succo di Pomidoro
Zuppa di Vongole
Ravioli, Salsa Pomidoro
Fegato di Vitello all’Anglaise
Zucchine Gialle Provinciale
Insalata di Lattuga
Gelato
Formaggio
Caffe

Patate Lionesa
Luncheon

APPETIZERS
- Macedoine of Mandarins
- Chilled Blended Juice
- Chicken Salad
- Tuna fish in Oil, Onion Rings
- Smoked Salmon
- Iced Garden Red Radishes and Olives

SOUPS
- Manhattan Clam Chowder
- Cold: Jellied Chicken Consomme

FISH
- Poached Filet of Red Snapper, Maltese Sauce
- Danish Rainbow Trout, Grenobloise

EGGS
- Omelette Piperade
- Scrambled with Ham

ENTREES
- Cheese Ravioli, Tomato Sauce
- Veal Stew, Jardiniere
- Stuffed Cabbage, Hungarian Style
- Fried Spring Chicken a la Maryland, Banana Fritter

SPECIAL (cold)
- Chopped Chicken Liver with Onions and Chicken Fat

FROM THE GRILL
- Broiled Calf’s Liver a l’Anglaise with Bacon and Steamed Potatoes

VEGETABLES
- Yellow Squash, Provencale
- Steamed Rice

POTATOES
- Whipped
- Lyonnaise

COLD DISHES
- Pastrami, Dill Pickle
- Roast Chicken, Garni
- Roast Pork, Apple Sauce
- Poached Halibut Steak, Ravigote Sauce

SALADS
- Vegetable
- French

Dressings
- Mayonnaise
- Garlic
- Lettuce
- Lemon and Oil

DESSERTS
- Boston Cream Pie
- Fruit Jello
- Fruit or Pound Cake
- Vanilla or Chocolate Ice Cream
- Compote of Purple Plums

CHEESE
- Tray of Assorted Cheese

Crackers

Pumpernickel

BEVERAGES
- Coffee
- Tea
- Milk
- Buttermilk

S. S. INDEPENDENCE

Friday, December 1, 1961
Notre Dame as seen from the book stalls along the Seine River, Paris. Paris is a 10-hour ride from Cannes on “Le Mistral”, crack train of the French National Railways. This is a convenient connection for Independence and Constitution passengers.