### Dinner Menu

#### APPETIZERS
- Macedoine of Fresh Fruit au Maraschino
- Chilled Tomato or Grapefruit Juice Hors d'Oeuvre Parisienne
- Smoked Sturgeon Cornets of Westphalian Ham
- Gaffelbitter in White Wine Headcheese
- Egg Salad Iced Table Celery

#### SOUPS
- Veloute of Chicken a la Reine
- Consomme Carolina

#### FISH
- Baked Filet of Lemon Sole Conde

#### ENTREES
- Green Noodles a la Nizzarda
- Breaded Veal Cutlet, Parmigiana
- Supreme of Guinea Hen, Veronique
- Garden Fresh Vegetable Plate with Fried Egg

#### ROAST
- Roast Stuffed Capon, Giblet Gravy, Cranberry Sauce

#### FROM THE GRILL
- Broiled Calf's Liver and Bacon

#### VEGETABLES
- Carrots, Vichy
- Buttered Brussels Sprouts

#### POTATOES
- Hashed Cream
- Baked Idaho

#### COLD DISHES
- Roast Pork, Apple Sauce
- Assorted Cold Cuts
- Smoked Ox-Tongue Roast Veal
- Roast Beef Headcheese
- Poached Red Snapper, Sliced Tomato Yorkshire Ham

#### SALADS
- Asparagus
- Mixed Green

#### Dressings
- French
- Roquefort
- Russian

#### DESSERTS
- Coconut Layer Cake
- Pear Tartlet Fruit or Pound Cake
- Meringue Glaces Vanilla or Chocolate Ice Cream Fruit Jello
- Compote of Mixed Fruit

#### CHEESE
- Tray of Assorted Cheese
- Crackers Pumpernickel
- Trays of Assorted Cheese Fresh Fruit Basket

#### BEVERAGES
- Coffee
- Tea
- Buttermilk
- Milk

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

**Chef's Suggestion**  
Macedoine of Fruit au Maraschino  
Vealote of Chicken a la Reine  
Baked Filet of Lemon Sole Conde  
Roast Stuffed Capon, Giblet Gravy, Cranberry Sauce  
Carrots, Vichy  
Hashed Cream Potatoes  
Mixed Green Salad  
Coconut Layer Cake  
Tray of Assorted Cheese  
Fresh Fruit Basket  
Coffee  

Saturday, November 11, 1961