



Veterans' Day



S. S. Independence

CAPT. HUGH L. SWITZER, Commander



Chef's Suggestion

MACEDOINE OF FRUIT AU MARASCHINO

VELOUTE 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

Dinner Menu

APPETIZERS

Macedoine of Fresh Fruit au Maraschino

Chilled Tomato or Grapefruit Juice

Hors d'Oeuvre Parisienne

Shrimp Cocktail

Smoked Sturgeon

Corinthia Olives

Gaffelbitter in White Wine

Cornets of Westphalian Ham

Iced Table Celery

Egg Salad

Marinated Fish

Headcheese

SOUPS

Veloute of Chicken a la Reine

Consomme Carolina

Cold: Vichyssoise

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

Sliced Turkey

Roast Veal

Assorted Cold Cuts

Smoked Ox-Tongue

Roast Beef

Headcheese

Yorkshire Ham

Poached Red Snapper, Sliced Tomato

SALADS

Asparagus

Mixed Green

Dressings

French

American

Roquefort

Russian

DESSERTS

Coconut Layer Cake

Pear Tartlet

Fruit or Pound Cake

Meringue Glacee

Vanilla or Chocolate Ice Cream

Fruit Jello

Compote of Mixed Fruit

CHEESE

Tray of Assorted Cheese

Crackers

Pumpernickel

Fresh Fruit Basket

BEVERAGES

Sanka
Coffee

Tea

Buttermilk

Milk

CHARLES REGIS, Chief Steward

HENRI L. DUCLUZEAU, Chef de Cuisine

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