**Suggested Menu**

- Chilled V-8 Juice
- **Cold**: Tuna Fish and Onion Salad
- Baked Corned Pork, Boston Beans
- Macedoine of Vegetables
- Creamed Puree Potatoes
- American Apple Pie
- Cheese

**Bermuda Cruise**

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

**Recommended Wines**

- Alsatian Wine
- Hugel Reisling
- **Bordeaux Red**: Mouton Cadet

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

<table>
<thead>
<tr>
<th>Recommended Wines</th>
<th>Bordeaux Red</th>
<th>Bordeaux White</th>
</tr>
</thead>
<tbody>
<tr>
<td>St. Julien</td>
<td>Graves</td>
<td></td>
</tr>
<tr>
<td>Per Bottle $1.80</td>
<td>Large Carafe $1.80</td>
<td></td>
</tr>
<tr>
<td>Small Carafe .90</td>
<td>Per Glass .30</td>
<td></td>
</tr>
</tbody>
</table>

- Alsatian Wine
- Hugel Reisling
- **Bordeaux Red**: Mouton Cadet

Chef de Cuisine: W. K. Ransom

Hotel Manager: J. Sawyer

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**Luncheon**

**Juices**
- Grapefruit
- Apple
- V-8

**Appetizers**
- Chilled Cantaloupe Melon
- Potato Salad
- Antipasto, Italienne

- Eggs, Farcies
- Gendarme Herrings
- Sardines in Oil

- Stoufville: Cervelat
- Salami
- Mortadella

- Chilled Celery Hearts
- Salted Mixed Nuts

**Soups**
- Consommé Belle Fermière
- Cold: Crème Vichysoise

**Fish**
- Baked Stuffed Fresh Haddock, Poivrade
- Scotch Barley Broth

**Egg Dishes**
- Omelettes: Cheese and Western
- Scrambled with Grated Ham

**Entree**
- Braised Pastrami with Sauerbraten

**Speciality**
- Chicken Chow Main with Fried Chinese Noodles

**Grill**
- TO ORDER (10-15 Minutes)
  - Kabob, Ben Hur, with Risotto
  - Philadelphia Mixed, (Chipolatas, Bacon, Sweetbreads, Tomatoes and Kidney)

**Joint**
- Baked Corned Pork, Boston Beans

**Vegetables**
- Macédoine
- French Beans
- Brussels Sprouts

- Farinaceous
- Noodles au Parmesan
- French Fried

- Potatoes
- Baked Idaho
- Creamed Purée

- Cold Buffet
- Roast Sirloin of Beef, Horseradish Cream
- Baked American Ham

- Rolled Ox Tongue
- Roast Turkey, Cranberry Jelly

- London Pressed Beef

**Salads**
- Hearts of Lettuce and Tomato
- Belgian Endive

- Beetroot
- Cole Slaw

**Dressings**
- Vinaigrette
- French
- Lemon

- Mayonnaise

**Sweets**
- Rusk Custard Pudding
- American Apple Pie

- Havannse Peach Roll
- Compote of Plums, Kumquats and Pears, Chantilly

**Ice Cream**
- Vanilla
- Chocolate

- Cherry-Vanilla

**Sherbet**
- Orange

**Cheeses**
- Cottage
- Edam

- Cheddar
- Gruyère

- Cheshire

**Fruits**
- Apples
- Oranges

- Grapes

- Pears

- Tea (Hot or Iced)
- Coffee (Hot or Iced)

THURSDAY, OCTOBER 24, 1968