Captain's Dinner

Fresh fruit
Irishman's Paddy's meal
Stuffed dates
Pate de foie gras with truffle

Consomme mornay
Green turtle soup
Veloute Reine Margot

Maine Lobster a la Newburg
King Salmon in Beliveau

Royal Pheasant Flambe au fine cointreau
Grilled filet mignon
Choron sauce Divite salad

Flaming Baked Alaska
Peach Melba cups
Strawberries
Basket of fresh summer fruits
Farewell
Captain’s Dinner

Wednesday, November 1, 1972

Iranian Beluga Malossol Caviar
Melba Toast American Dressing
Prosciutto San Daniele with Chilled Melon
Smoked Nova Scotia Salmon, Savoury Bread

Consommé au Sherry

Windsor Ox-Tail Soup
Tomatoes Velouté

Maine Lobster Flambe a’ l’Americaine, Soft Patna Rice Pilaf
Supreme of Sole Poached Czarine

Royal Pheasant in Cocotte “Archiduc”
Tartufi Brandy Sauce

Prime Sirloin Steak on the Grill
Béarnaise Tomatoes

Garden Peas in Butter
French Fried Potatoes

Asparagus Tips, Vinaigrette

Divette Salad

Flaming Baked Alaska
Lady Jole Cup

Basket of Fresh and Dried Fruits

Demitasse
Agent for Flagship Cruises Ltd. Operator