



Captain's Dinner

Fresh fruit
Iranian Bell
Prosciutto
Pate de
cocktail an Maraschino
la Malossol caviar an
danielle with Iced Melon
Gras Throne

Consommé maitre
Green Turtle soup
Velouté Reine margot

Maine Lobster à la Newburg
King Salmon in Bellevue

Royal Pheasant Flambe au fine cognac
Grilled Filet mignon
Choron Sauce + Divette salad

Flaming Baked Alaska
Peach Melba cup
Basket of Fresh Dried Fruit



of 1/4

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

Consomme au Sherry
Windsor Ox-Tail Soup Tomatoes Veloutine

Maine Lobster Flambe' a' l'Americaïne, Soft Patna Rice Pillaw
Supreme of Sole Poached Czarine

Royal Pheasant in Cocotte "Archiduc"
Truffles Brandy Sauce

Garden Peas in Butter Prime Sirloin Steak on the Grill Bearnaise Tomatoes
French Fried Potatoes

Asparagus Tips, Vinaigrette

Divette Salad

Flaming Baked Alaska
Lady Jole Cup Friandises de Dames

Basket of Fresh and Dried Fruits

Demitasse

