Captain's Dinner

Fresh fruit, cocktail an Maraschino, Prosciutto & melon, caviar of Herring, frite du jambon with lard, jambon de pes gras.

Consommé montaigne, Green turtle soup, Velouté reinard.

Maine Lobster a la Newburg, King Salmon in Bellevue.

Royal Pheasant Flambe au Fine Cognac, Grilled filet mignon, Choron sauce, Divite salad.

Flaming Baked, Alaska, Peach Melba cup, friandises, Basket of fresh, dried fruits jam.
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

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

Royal Pheasant in Cocotte "Archiduc"

Truffes Brandy Sauce

Prime Sirloin Steak on the Grill

French Fried Potatoes

Asparagus Tips, Vinaigrette

Divette Salad

Flaming Baked Alaska

Lady Jole Cup

Basket of Fresh and Dried Fruits

Demitasse