



GOLD AND EMERALD CROSS, PRICELESS MASTERPIECE OF THE TUCKER TREASURE, BERMUDA.

Luncheon

Sunday, October 29, 1972

A complete "WINE LIST" is available from the Wine Steward

JUICES	GRAPEFRUIT	ORANGE	PINEAPPLE	TOMATO	PRUNE
HORS D'OEUVRE	GREEN PEPPER ROMAINE STYLE ✓TOMATO AND CELERY NICOISE ✓QUEEN OLIVES ✓BABY SHRIMP SALAD			TUNA FISH WITH ONION RINGS ✓STUFFED EGGS AURORA ASSORTED ITALIAN SALAMI ✓CHEESE GOLDEN STRAWS	
SOUPS	CONSOMME DOUBLE CREAM OF CARROTS CRECY			✓JELLIED CHICKEN ESSENCE VEGETABLE SOUP, CROUTONS	
FARINACEOUS	BAKED ZITI MACARONI SAUCES :	MEAT		TOMATO	PLAIN BOILED RICE
EGGS	POACHED ON TOAST SCRAMBLED SPANISH				SHIRRED AMERICAN OMELETTE FINE HERBES
FISH				✓FRIED FILLETS OF COD FISH A L'ORLY STEAK OF FRESH GROUPER NEAPOLITAN FASHION	
ENTREES					CURED YORKSHIRE HAM WITH GLAZED PINEAPPLE RINGS, RAISIN SAUCE CHOICE OF VEGETABLES WITH POACHED EGGS, HOLLANDAISE SAUCE CONTINENTAL DISH : SPRING CHICKEN IN CASSEROLE A LA CACCIATORA
GRILL					BEEF PAILLARD A LA MIRABEAU STEAK OF VEAL LIVER, FRIED ONION RINGS, POTATO CHIPS
COLD BUFFET	ROAST VEAL WITH PICKLES ✓PRIME RIBS OF BEEF, HORSE RADISH SCARLET OX TONGUE IN MEAT JELLY LONG ISLAND DUCKLING, SLICED ORANGE				PATE DE FOIE GRAS MAISON BAYONNE COOKED HAM LOIN OF PORK WITH BAKED APPLE CAPON GALANTINE MOSAIC
VEGETABLES	✓CAULIFLOWER		✓BEETROOTS		✓LIMA BEANS
POTATOES	✓FRENCH FRIED		STEAMED		MASHED
SALADS	COLE SLAW		ICEBERG		TOMATO
DRESSINGS	CASTELLANA	ROQUEFORT	THOUSAND ISLAND		VINAIGRETTE
ICE CREAM	COFFEE	VANILLA	CHOCOLATE	STRAWBERRY	✓LEMON SHERBET
DESSERTS		AMERICAN APPLE PIE	ORANGE JELL-O CHANTILLY		ASSORTED PASTRIES
COMPOTES		PEACHES IN SYRUP			PEARS IN SYRUP
CHEESE	ROQUEFORT	✓Camembert EMMENTHAL		PASTORELLA	YELLOW
FRUITS					BASKET OF FRESH FRUITS IN SEASON
BEVERAGES	COFFEE	SANKA	POSTUM	MILK	SKIMMED MILK
		LINDEN TEA	✓TEA		CAMOMILE

Chris



The SEA HOUND, mounted on prows of ancient Viking longboats, now symbolizes Flagship Cruises, Inc. luxury cruise service.

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