





# Luncheon

Thursday, November 2, 1972

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

JUICES	V. 8	PRUNE	ORANGE	GRAPE	PINEAPPLE
HORS D'OEUVRE	MARINATED MACKERELS	✓ SPANISH OLIVES	ASSORTED PICKLES		
	ASSORTED ITALIAN SALAMI	✓ EGGS A LA RUSSE	HAM CHEESE CANAPEES		
	✓ ORANGE AND BEET, VINAIGRETTE		✓ WALDORF'S CHICKEN SALAD		
SOUPS	CONSOMME CELESTINE			✓ COLD BEEF BROTH	
	VELOUTINE LONGCHAMPS			BLACK BEAN SOUP	
FARINACEOUS	✓ FAMOUS HOME MADE TAGLIATELLE ALFREDO		RICE ORIENTAL STYLE		
	SAUCES :	MEAT GRAVY	CURRY		
EGGS	POACHED YVETTE		SHIRRED CANADIAN BACON		
	OMELETTE LYONNAISE		SCRAMBLED WITH KIDNEY		
FISH		GRILLED HALIBUT STEAK, ROBERT SAUCE			
		✓ FRIED BREADED SCALLOPS, REMOULADE SAUCE			
ENTREES		BOILED CORNED BRISKET OF BEEF, POTATOES AND CABBAGE			
		CALF'S LIVER SAUTE, VENETIAN STYLE			
		CONTINENTAL DISH : VEAL SCALOPPINE "PARMIGIANA"			
GRILL (15 minutes)		CENTER CUT PORK CHOP, BARBECUE SAUCE			
		AMERICAN MIXED GRILL			
COLD BUFFET	CONTINENTAL COOKED HAM		ASSORTED COLD CUTS		
	ROAST DUCKLING, ORANGE SLICES		STUFFED BREAST OF VEAL		
	✓ ROAST LEG OF LAMB, MINT SAUCE		ROAST TURKEY, CRANBERRY SAUCE		
	PATE DE FOIE GRAS MAISON		ENGLISH ROAST BEEF, HORSERADISH		
VEGETABLES	✓ BEETROOTS		✓ OKRA STEW		✓ CAULIFLOWERS
POTATOES	PARSLIED		LYONNAISE		MASHED
SALADS	LORETTE		ROMAINE		TOMATO
DRESSINGS	THOUSAND ISLAND	VINAIGRETTE	ROQUEFORT		AYOLY
ICE CREAM	VANILLA PISTACHIO	STRAWBERRY	✓ CHOCOLATE		CHERRIES SHERBET
DESSERTS	PETIVIER CAKE		FRUIT JELL-O		FRENCH PASTRIES
COMPOTES		APRICOTS IN SYRUP			PEARS IN SYRUP
CHEESE	✓ Camembert RICOTTA CHEESE	MARTESANA	CREAM CHEESE		PROCESSED
FRUITS			BASKET OF FRESH FRUITS IN SEASON		
BEVERAGES	COFFEE	✓ SANKA TEA	POSTUM LINDEN TEA	MILK CAMOMILE	SKIMMED MILK





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

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