M.S. JUBILEE
C'EST MAGNIFIQUE!

APPETIZERS
- V-8 JUICE
- CRANAPPLE JUICE
- PEAR NECTAR
- PATE EN CROUTE
  With Cranberry Sauce
- COLD POACHED SALMON
  With Dill Cottage Cheese
- ASSORTED FRUIT SEGMENTS
  Cointreau
- ESCARGOTS
  Snails Sauteed in Garlic Butter with Pernod

SOUPS
- FRENCH ONI ON
- CREAM OF ASPARAGUS
- CHILLED SHRIMP BISQUE

SALADS
Served with Oil and Vinegar, Bleu Cheese or Thousand Island Dressings
- TOSSED GREENS
  With Watercress
- FARMER-STYLE CABBAGE SLAW
  Coleslaw with Oil, Vinegar and Caraway Seeds

Please Contact Your Wine Steward for a Complete Wine List. Your Favorite Beer, Soft Drink and Cocktail is Also Available. Passengers on Special Diets are Requested to Advise the Maitre d' of their Requirements.
ENTREES

COQUILLES A LA NAUTICA
Scallops with Mushrooms and Red Pepper, Served with Asparagus and Yellow Rice

RED SNAPPER CARNIVAL
Tender Fillet Topped with Cheese, Shrimp and Herbs

ESCALOPE DE VEAU CALVADOS
Sautéed Veal with Apples, Mushrooms and Apple Brandy Sauce

DUCK A L'ORANGE
ENTRECOTE MARTINIQUE
Grilled New York Steak Served with Pepper Sauce

ACCOMPANIMENTS

BUTTERED JUMBO GREEN ASPARAGUS
STUFFED BAKED POTATO
CALIFORNIA MIXED VEGETABLES
BAKED IDAHO POTATO, SERVED ON REQUEST
With Sour Cream, Bacon Bits and Fresh Chives

CHEESES

PORT SALUT  BRIE  GOUDA
IMPORTED SWISS  DANISH BLEU

DESSERTS

CHEESECAKE  CREPE AUX FRAISES
With Strawberry Sauce  Strawberry Crépes with Vanilla Sauce

NAPOLEON  PARIS BREST  LEMON CAKE
ICE CREAM  SHERBET
Vanilla, Chocolate, Strawberry, Butter Pecan  Orange, Pineapple, Lime

BEVERAGES

REGULAR AND BREWED DECAFFEINATED COFFEE
ICED, HOT AND HERBAL TEAS
MILK  SKIMMED MILK  HOT CHOCOLATE

NAUTICA SPA FARE
These Items Lower in Calories, Sodium, Cholesterol and Fat. Salads Prepared with Diet Dressing;
Desserts Prepared with Sweet 'N Low or NutraSweet Instead of Sugar.