



Menu

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- 1 Plateau of Hors d'Oeuvres, Varies
Bismark Herrings Celery Ripe Olives
- 2 Consomme Maintenon 3 Cream Fanchonette
- 4 Boiled Chicken Halibut, Sauce Gourmet
- 5 Fried Fillets of Whiting a l'Orly
- 6 Chicken and Ham Croquettes, Bouquetiere
- 8 Veal Cutlets, Fermiere
- 9 Prime Roast Ribs of Beef a l'Anglaise
- 10 Creamed Carrots 11 Stuffed Green Peppers
- 12 Steamed Rice
- 13 Boiled, Brownd and Mashed Potatoes
- 14 Roast Wild Duck, Hominy Fritters, Port Wine Sauce
Cold Selection
- Roast Lamb, Mint Sauce Galantine of Capon
- 15 Salad: Lettuce, Carolina
- 16 Prince Albert Pudding
- 18 Creme Marbree 19 Ice Cream & Wafers
- Dessert Coffee

"EMPRESS OF JAPAN"

Thursday, November 3, 1932

Dinner
Tourist Class

CLOCKS WILL BE ADVANCED 30 MINUTES AT MIDNIGHT

30

L.C.