



AUSTRALIA
C. MACGILLIARD

RIESLING #118 Almaden Grey Riesling (Almaden Vineyard, California)
Delicate fragrant tasting wine—delightful with any sea food.

ZINFANDEL #80

Charles Krug, Mountain Zinfandel (Charles Krug Vineyard, Calif.)
Zinfandel is claret wine, and has the distinct fruity taste and
aroma of the Zinfandel grape. It is produced only in California.

CABERNET #66 Buena Vista Sauvignon (Buena Vista Vineyard, Calif.)
The "Noble wine" of the reds. Definite in flavor, deeply satisfying
after-taste.

BURGUNDY #64 Weibel Pinot Noir (Weibel Vineyard, California)
Strong in flavor, body and bouquet.

SAUTERNE #128 San Martin Private Stock (San Martin Vineyard, Calif.)
Private blend of wine delightful with all desserts.

*"There is a glorious candor in an honest quart of wine, a certain inspiration which
I cannot well define."* Eugene Field — American Poet (1850-1895)

(Consult the Wine List for a complete selection exactly to your taste.)

Australia — The only island continent, the first created and the last discovered, with much to stir your curiosity. Aborigines are still in the Stone Age, but teeming cities present modern civilization in full flower. The leaping kangaroo, the mischievous koala bear, the duck-billed, furry, egg-laying platypus are native to no other land. Friendly and fun-loving, Australians breed champions at golf and tennis. Tracks and beaches everywhere make horse racing and surfing national sports. With impressive buildings and radiant gardens in well-planned cities whose back-country is a scenic wonderland, Australia is a continent of beauty as well as of constant surprise.

Dinner ABOARD s. s. **MONTEREY** CAPTAIN MALCOLM R. PETERS, USNR, *Commanding*

En Route Auckland to Suva — Thursday, May 31, 1962

APPETIZERS

Spiced Peaches		Celery Victor
Chilled Hearts of Celery		Italian Antipasto
Rolled Herring, Tyrolienne		Sea Food in Aspic
Fresh Fruit Cup, Maraschino		Fresh Shrimp Cocktail
Iced Carrot or Papaya Juice		Ripe and Green Jumbo Olives

SOUPS

Consomme with Rice		Iced Tomato Madrilene
	Bisque of New Zealand Toheroa	

FISH

Fried Filet of California Flounder, Remoulade Sauce, Cole Slaw
Broiled Tasmanian Sea Scallops, Crisp Bacon

ENTREES

Curry of New Zealand Spring Lamb en Casserole, Steamed Rice, Condiments
Assorted Fresh Garden Vegetable Platter with Creamed Louisiana Prawns
Choice Yankee Pot Roast with Julienne of Vegetables and Kasha
Disjointed Spring Chicken in Coconut Milk Sauce, Kamehameha

To Order from Our Charcoal Broiler (Allow Ten Minutes)

Charcoal Broiled Milk Fed Veal Porterhouse Steak, Mirabeau

ROASTS

Baked Honey Cured Virginia Ham, Raisin Sauce, Fondantes Potatoes

VEGETABLES---POTATOES

Buttered String Beans	Baked Squash	Fresh Asparagus, Hollandaise	
Baked Idaho, Sour Cream	Fondantes	Parsley	Steamed Rice

COLD BUFFET

Assorted Cold Cuts with Monterey Jack Cheese, Potato Salad and Dill Pickles
Chicken Salad on Crisp Lettuce Julienne, Hard Boiled Egg, Garni
Cold Sliced Prime Rib of Beef, Potato Salad, Sliced Tomatoes

SALADS---DRESSINGS

Kidney Bean Salad	Tossed Green with Garlic Croutons	Fruit Salad	
French Mayonnaise	Russian Green Goddess	Creamed or French Roquefort	Garlic

DESSERTS

Coupe Monterey	Mocha Layer Cake	Merengue Glace	Coffee Ice Cream
Fruit Jello with Whipped Cream	Roman Punch Sherbet	Compote of Preserved Pineapple	

CHEESE

A Selection of Fine Imported and Domestic Cheeses from Our Cheese Tray
Ry-Krisp, Melba Toast, Saltines or Water Crackers

BEVERAGES

Coffee	Milk	Green or Orange Pekoe Tea	Bushells Tea	Sanka	Chocolate
		Fresh Fruit in Season			

*After dinner Espresso Coffee served from the Outrigger Bar.
Buffet coffee served with buffet service.*

Matson Lines

