

ANY FRENCHMAN will tell you that wine and food were created to be consumed together. That some wines combine better with certain foods than others is equally true.

FISH AND SHELL FISH - - -

Any dry white wine, white burgundy such as Meursault, Chablis, Pouilly Fuisse, or White Bordeaux of the dry type such as Graves.

LIGHT MEATS, POULTRY ---

A red wine from a vineyard in the Bordeaux area, particularly one from one of the following districts of Bordeaux: Medoc, Graves, Saint-Emilion.

HEAVY RED MEATS, GAMES ---

A good red burgundy or a Bordeaux from one of the following districts (also red): Saint-Emilion, Pomerol.

DESSERTS AND SWEET DISHES ---

Champagne or a sweet white wine such as one from the Sauternes or Barsac districts of Bordeaux.

FRUITS - - -

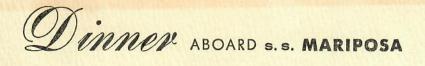
Champagne (a dry champagne is better) or sweet white wine as for desserts.

Demi Tasse is served nightly at sea in the Outrigger Bar.

Consult the Wine List for a selection exactly to your taste

Advance orders will insure faster service.





CAPTAIN H. R. GILLESPIE, USNR, Commanding EN ROUTE LOS ANGELES TO BORA BORA SATURDAY, FEBRUARY 29, 1964

APPETIZERS

Lobster Salad, Moscovite Chilled Hearts of Celery California Fruit Cup au Cointreau Iced Tomato Juice or Papaya Nectar Capon Galantine, Pickled Cucumbers

Chilled Yami Yogurt Green and Ripe Olives Stuffed Eggs, Parisienne Petit Alaska Shrimp Cocktail Rosette of Sea Food en Bellevue

SOUPS

Consommé Celestine

Madrilene en Gellée

Velouté of Chicken, Princess Margaret, Croutons Soufflé

FISH

Broiled Fresh Opakapaka, Maitre d'Hotel Butter, Spanish Salad Fillet of Perch au Vin Blanc, Bordure of Duchesse

ENTREES

Braised Stuffed Legs of Chicken, Sauce Demi Glacé, Golden Corn, Parisienne Potatoes Fried Breaded Calf's Liver a l'Anglaise, Tomato Sauce, Timbale of Vegetables Medallion of Pork Tenderloin, Cherry Sauce, Baked Apple Cling Peach Fritters with White Wine Sauce

To Order From Our Charcoal Broiler (Allow Ten Minutes) Charcoal Broiled Baby Beef Porterhouse Steak, Mushroom Sauce, au Gratin Potatoes

--- CHEF'S GOURMET SPECIAL --

Mignonette de Filet a la Stroganoff aux Quenelles Parisienne

ROASTS

Roast Tom Turkey, Chestnut Dressing, Giblet Gravy, Candied Sweet Potatoes, Cranberry Sauce

VEGETABLES...POTATOES

Whole Kernel Corn, Mexicaine Candied Sweet Potatoes Fresh Broccoli Spears, Hollandaise Sauce au Gratin Baked Potato

Rutabagas, Fines Herbes Steamed Carolina Rice

COLD BUFFET

Sliced Sirloin of Beef, Horseradish Sauce, Tomato Salad, Garni Smoked Pork Loin with Crab Apple, Fresh Fruit Salad Assorted Cold Cuts with Cole Slaw and Chow Chow

SALADS...DRESSINGS

Florida Fruit Salad

Heart of Lettuce and Pickled Cucumbers

Baby Beets, Smitane

Sliced Tomato and Avocado

Belvedere Salad

Garlic

Thousand Island

Roquefort

French

Lemon

Mayonnaise

CHEESE

American

Brie

Roquefort

Liederkranz

Monterey Jack

Edam

Ry-Krisp, Melba Toast, Saltines or Water Crackers

DESSERTS

Pineapple Upside Down Cake

Chocolate Eclair

Bing Cherry Sundae

Coupe Beau Rivage

Lime Sherbet

Chilled Fruit Compote

Marble Fudge Ice Cream

Jello, Chantilly

BEVERAGES

Coffee

Milk

Buttermilk

Demi Tasse

Chocolate

Bushells, Green or Orange Pekoe Tea

SIMON LUBIN, Chief Steward

JOHN G. MERLO, Executive Chef

* about the cover

Fiji —You hear a kindly, fuzzy-haired Fijian roar with laughter as he plays a sharp game of cricket. And you find it hard to believe that his grandfather was a fierce barbarian. You see in Suva a modern seaport, capital of British Oceania. But only a short drive away you discover jungle-hidden villages where Fijians still live in thatched huts and kava ceremonies and ritual dances take you back to a bygone age. Tonga, Cook and Solomon Islanders add color to racial melange. Fiji is a country of strange contrasts, superb scenery, and fascinating travel adventure.