



FRENCH DINNER

COLD APPETIZERS

Hors d'œuvre Français
Assortment of Ham Rillettes, Smoked Trout Mousse and Roquefort Cheese-stuffed Celery

Pâté de chevreuil
Venison Terrine with "Pinot Noir" Wine Aspic
Melba Toast and Cornichons

"Giverny" Apple Compote with Calvados
Apples poached in Sugar and Cinnamon and flavored with French Apple Schnapps

HOT APPETIZER

Coquilles Saint-Jacques
Tender Scallops baked in a Potato Puree Crust
And napped with a creamy "Chablis" Wine Sauce

THE SOUP KETTLE

Bouillabaisse Marseillaise
A Mediterranean Fish Stew

Crème Dubarry
Cream of Cauliflower

Potage froid d'oseille
Chilled Cream of Sorrel

FRESH FROM THE GARDEN

Coeurs de laitue avec pommes et raisins
Butter Lettuce Hearts with Apples, Grapes and Choice of Dressings

Cooking Light Curly Endive-and-Grapes Salad
Tossed with a Dijon Mustard-Red Wine Vinaigrette and sprinkled with Blue Cheese
CALORIES 71, FAT 3.4g, PROTEIN 2.3g, CARB 9.1g, FIBER 0.6g,
CHOL 5mg, IRON 0.6mg, SODIUM 270mg, CALCIUM 68mg

VEGETARIAN ENTREE

Crêpes aux Champignons
Thin pancakes filled with creamed Mushroom Ragout
And baked with Sauce Hollandaise

PASTA DEL GIORNO

Cooking Light Fusilli Pasta with Leeks and Artichokes
CALORIES 386, FAT 8.1g, PROTEIN 11.1g, CARB 65g, FIBER 5g,
CHOL 0mg, IRON 5.5mg, SODIUM 419mg, CALCIUM 110mg



The building of the S.S. France from 1957 to 1960.

N O R W A Y
2001 Farewell Season

MAIN COURSES

Sole Meunière de l'Atlantique
Broiled Grey Sole with fresh Parsley and Lemon flavored Brown Butter
Served on herbed Rice Pilaf and French Casserole Vegetables

Côq au Vin
Burgundy Wine-braised Pieces of Chicken flamed in Cognac
And flavored with Pearl Onions and Forest Mushrooms
Complemented with "Chateau" Potatoes and Casserole Vegetables

Carré de porc à la saisonnaise
Sautéed Pork Chop with White Bean Stew, Garlic-mashed Potatoes,
Fried Onions and served with Casserole Vegetables

FROM THE GRILL

Entrecôte de boeuf Maitre d'hôtel
Grilled Striploin of Beef rubbed with crushed Black Pepper
And crowned with fresh Herb Butter
Served with Pommes Macaire and Casserole Vegetables

ALWAYS AVAILABLE

Grilled Chicken Breast
Steamed Vegetables Baked Potatoes with Condiments

FROM OUR CHEESE BOARD

Assortment of French Cheeses and Seasonal Fruits

DESSERTS

Tarte Sablée au chocolat, coulis à la vanille
Rich Chocolate Tart with Vanilla Sauce

Feuilleté gratiné de pêches
Baked Peach Half on Puff Pastry,
Pistachio Sauce

Cooking Light Blueberry-Beaujolais Ice
CALORIES 164, FAT 0.2g, PROTEIN 0.4g, CARB 32.2g, FIBER 2.1g,
CHOL 0mg, IRON 0.3mg, SODIUM 8mg, CALCIUM 8mg

FROM THE ICE CREAM PARLOR

Choice of Ice Creams and Sherbets

BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Teas
Espresso, Cappuccino

Children's Menu and Kosher prepared items are available
These distinguished selections require time for preparation
Please consult your waiter for your advance order

SHIPS' REGISTRY: BAHAMAS & PANAMA

