



Jurness Bermuda Line

“ PHILCO ” CRUISE
New York—Havana, Cuba
June 1 to 8, 1936

●
*This Menu has been Selected and is suggested for
your especial pleasure*

●
Cantaloupe—Glace

Creme Marigny

Roast Long Island Duckling a l'Orange

Petits Pois—Francaise

Lettuce and Tomato Salad

Coupe Americaine

Coffee

●
*A Selection of Choice Wines is now obtainable at
New Popular Prices*

●
Please be advised that the clocks will be retarded
one (1) hour tonight to Havana time

DINNER

APPETIZERS

Cherry Stone Clams on the Half Shell

Relishes

Cantaloupe—Glace
Chilled Celery

Radishes

Iced Tomato Juice
Queen and Ripe Olives

SOUPS

Consomme Julienne

Essence de Volaille Froid en Tasse

Creme Marigny

FISH

Poached Fillet of Halibut—Shrimp Sauce

Fried Smelts—Remoulade Sauce

ENTREES

Quail en Casserole—Bonne Femme

Creamed Calves' Brains—Mushrooms

ROASTS

Long Island Duckling a l'Orange

Prime Ribs and Sirloin of Beef—Scraped Horseradish

VEGETABLES

Petits Pois—Francaise
Creamed Broccoli

Lima Beans au Beurre
Fried Parsnips

Potatoes—Boiled New

Rissolees

Sweet Croquette

Saratoga

COLD BUFFET

Roast Lamb—Mint Sauce
Smoked Ham

Liverwurst
Corned Beef

Roast Sirloin and Ribs of Beef
Pressed Ox Tongue

SALADS

Chicory
Lettuce and Tomato

Escarole
Romaine

Belgium Endive
Romaine

Mayonnaise, Russian, Roquefort and French Dressings

SWEETS

Coupe Americaine
Boston Cream Puffs
Ice Creams - Vanilla

- Strawberry
Lemon Sherbet

Bavaroise Amande
Madeira Cakes
- Coffee

SAVOURIES

Canape Nina

Cheese

Crouté Windsor

Dessert

Coffee

Iced Tea

Iced Coffee