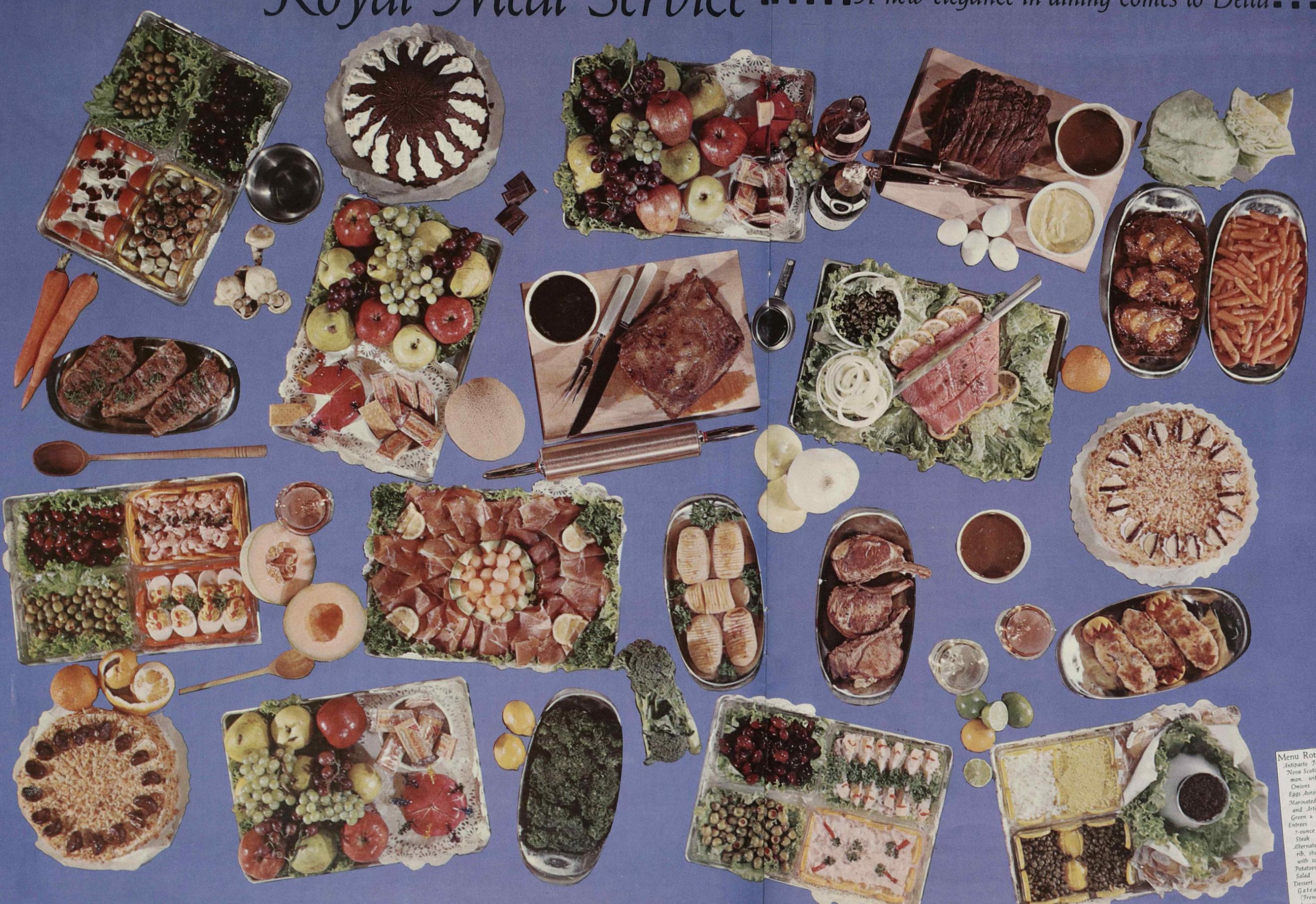


Royal Meal Service A new elegance in dining comes to Delta

Delta's Royal Service transcontinental flights introduced a new elegance in dining on July 1st. This gourmet cuisine, served in the grand manner of European dining, now highlights our in-flight service on nonstop Atlanta-Los Angeles, Atlanta-San Francisco, and Miami-San Francisco flights. The expanded menu includes both first class and tourist meals.

For our younger passengers who prefer more appetizing dishes there are peanut butter and jelly sandwiches, candy bars, and Funny Face drinks. Also, for our passengers who do not want a full course meal we have hot sandwiches (Reuben, poor-boy, or grilled ham and cheese), potato chips, sliced pickles and brownies.

To provide variety in dining for those traveling frequently—three menu rotations have been established. Thus, the traveler going out on a Sunday will have a different menu when he returns on Friday. The three first class menu rotations are pictured here and the make-up of each rotation is listed below.



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| <p>Menu Rotation One
 Antipasto Tray
 Nova Scotia smoked Salmon with Capers & Onions
 Eggs Aurora
 Marinated Mushrooms and Artichoke Hearts
 Green & Grecian Olives
 Entrées
 7-ounce Sirloin Strip Steak
 Alternate—Double-bone rib, stuffed pork chop, with southern dressing
 Potatoes Anna
 Salad
 Dessert Cart
 Gateau Citron Torte
 (French cake of many layers, topped with sliced almonds and lime wedges dipped in bitter chocolate)
 Fruit & Cheese</p> | <p>Menu Rotation Two
 Antipasto Tray
 Caviar in ice mold with capers, chopped egg whites & yolks, and melba rounds
 Shrimp Remoulade
 Chicken Salad, topped with hard boiled eggs, quartered
 Alternate—Lobster Thermidor
 Entrées
 Rib Eye Roast, Au Jus
 Alternate—Long Island Duckling l'Orange, served over a bed of wild rice, with grand manier sauce
 Broccoli Floerettes with Hollandaise sauce
 Salad
 Dessert Cart
 Fruit & Cheese
 Torte l'Orange (cake topped with mandarin orange wedges dipped in chocolate)</p> | <p>Menu Rotation Three
 Antipasto Tray
 Prosciutto (ham) & melon
 Balls
 Russian eggs
 Shrimp with Louie Sauce
 Green & Grecian Olives
 Entrées
 Sirloin Strip Roast with Bordelaise Sauce
 Alternate—Lobster Thermidor
 Baby Carrots
 Salad
 Dessert Cart
 Parfait Royale (Neopolitan flavors of soft filling in impressive chocolate-covered cake mound)
 Fruit & Cheese</p> |
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