

Bon Voyage Dinner



Holland America Line

m.s. Noordam

*Captain Cees Spekman, Commander
Pieter A. van Jaarsveld, Hotel Manager*

Alaska Cruise

Sailing from Vancouver, B.C.
Thursday, September 16, 1993



For Your After Dinner Pleasure

*"The Palm Court" Explorers Lounge
8:00 p.m. - 11:30 p.m.*

*Coffee, Tea, Espresso and Cappuccino
with after dinner drinks available.*

The Beverage Manager Recommends:

- | | | |
|-------|---------------------------------------|---------|
| White | : Chardonnay Glen Ellen, Sonoma | \$14.00 |
| | 1991 Vanilla, fruit flavors | |
| Red | : Gamay Beaujolais, Buena Vista | \$18.00 |
| | 1988 Medium bodied, rich fruit flavor | |

APPETIZERS

ALASKA KING CRAB LEGS - *This delicacy of the ocean is presented in the shell and served with cholesterol free reduced calorie mayonnaise.*

"CALIFORNIA" SUSHI ROLL - *A sushi rice roll with smoked salmon, avocado and red bell pepper, sliced and presented with wasabi and seasoned soy sauce.*

ASPARAGUS SPEARS - *Fresh North West asparagus marinated in a French vinaigrette and garnished with hard boiled chopped eggs.*

FRESH FRUIT CUP - *Sections of fresh fruit with a sweet poppyseed dressing.*

CRUDITES - *Fresh crisp vegetables with a dill dip.*

HOT APPETIZERS

SALMON MEDALLION IN PUFF PASTRY - *Layers of pastry dough and thinly sliced salmon, oven baked and served with a beurre blanc sauce.*

FETTUCCHINI AMATRICE - *Fettuccini tossed in a white wine butter sauce with garlic, bacon and chopped fresh tomatoes topped with fresh grated Parmesan cheese.*

SOUPS

CONSOMME MADRILENE - *A delightful clear chicken broth with a julienne of chicken, tomatoes, celery and vermicelli.*

ALASKA SEAFOOD CHOWDER - *A rich cream based soup with silver salmon, halibut and fresh vegetables.*

SALADS

SMOKED DUCK SALAD - *A julienne of smoked duck, carrots, celery and red onions, in a Chardonnay vinaigrette, served on a bed of red chicory lettuce, garnished with orange segments and cracked black peppers.*

FROM THE GARDEN:

ICEBERG LETTUCE - *Chopped iceberg lettuce with slices of tomato and cucumber.*

MIXED GREENS - *A julienne of fresh vegetables, mixed with a creamy Italian dressing.*

CHOICE OF DRESSINGS: *Blue cheese, Italian, Thousand island, Ranch or sesame French.*

LOW CALORIE DRESSINGS: *Vinaigrette no oil, Italian, French, Blue cheese or Thousand island.*

ENTREES

FRESH PACIFIC SNAPPER ALMONDINE - *Panfried fresh snapper served with fresh peas, carrots, boiled potatoes and toasted almonds.*

SHRIMPS DEL MAR - *Jumbo butterfly shrimps, with a rich seafood stuffing and topped with a Hollandaise sauce, served with fresh broccoli, melon wedges and brown rice.*

"TEXAS" PEPPER STEAK - *Grilled sirloin, served with a green peppercorn sauce, half a grilled tomato, fresh asparagus and a baked Idaho potato.*

CLUB CELEBRATION TURKEY STEAK - *Char-broiled tenderloin of turkey with fresh sage butter, served with snow peas, cranberries and fresh sweet potato.*

FROM THE ITALIAN CUISINE

POLLO ALLA ROMANA - Tender strips of chicken breast marinated in lemon juice, garlic, fresh cracked black pepper, pan-fried in olive oil and topped with sauteed red peppers, garlic, pancetta and diced tomatoes, served with mixed vegetables and risotto rice.

A BAKED IDAHO POTATO - With sour cream, chives and fresh bacon bits will be served upon request with any entree.

A LIGHT AND HEALTHY ENTREE

Prepared in accordance with The American Heart Association, low in cholesterol and sodium. Diet margarine available on request.

♥ *GRILLED HALIBUT - Marinated in lemon juice, served with a timbale of broccoli and corn, accompanied by carrots and maccaire potatoes. (Approximately 350 calories.)*

VEGETARIAN DISH

VEGETABLES THAI STYLE - Vegetables stirfried with safflower oil, coconut milk, lemon grass, lime and basil, served on a bed of chopped cabbage.

IMPORTED CHEESE AND FRUIT

Edam, Kernhem, Camembert, Gouda, Pepper and low calorie Ricotta cheese.

Saltines, rye crackers, pumpernickel, Melba toast or French bread.

Selection of fresh fruit, calimyrna figs, dates or stemginger in syrup.

DESSERTS

COUPE JUBILEE - Vanilla ice cream topped with cherries and flavored with Kirschwasser and sliced pistachios.

CREME CAMEL - A rich vanilla cream custard with caramel sauce.

BLACK FOREST CAKE - A chocolate cake decorated with cherries and whipped cream.

MISSISSIPPI MUD PIE - Chocolate pie crust with brandy flavored cappuccino ice cream, hot fudge sauce and whipped cream.

FRESH STRAWBERRIES - Served with whipped cream or vanilla ice cream.

THE PASTRY TRAY - An assortment of freshly baked French pastries.

ICE CREAMS OF THE DAY

FRENCH VANILLA, COFFEE OR BUTTER PECAN.

LIGHT AND HEALTHY SELECTION

RICE PUDDING IN A RASPBERRY SAUCE - Garnished with raspberries. (Approximately 110 calories.)

FRUIT JELLO OR ORANGE SHERBET.

FROZEN STRAWBERRY YOGURT.

FRESH FRUIT PLATE.

SUGAR FREE DESSERT

BANANA CAKE OR CHOCOLATE PUDDING WITH VANILLA SAUCE.

BEVERAGES

Freshly brewed coffee, decaffeinated coffee, tea or milk. Please ask your diningroom steward for our selections of herbal teas from the wooden chest.