

Dinner



Holland America Line

m.s. Noordam

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

Alaska Cruise

Inside Passage - Wednesday, September 22, 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 : Chablis, Domaine Laroche, France \$29.00
1991 Earthy style, long and stylish
- Red : Saint Emilion, Barton & Guestier, France \$29.00
1989 Deep rich color, full body

APPETIZERS

ALASKAN SMOKED FISH PLATTER - *Smoked mackerel, halibut and Ketchikan salmon garnished with onion rings and capers.*

GULF SHRIMPS - *Four jumbo shrimps on a wedge of cantaloupe with a cocktail sauce.*

PATE AU POIVRE VERT - *Made with green peppercorns, served with Cumberland sauce and freshly baked nutbread.*

FRESH FRUIT CUP - *Sections of fresh fruit with Anisette liqueur or plain.*

CRUDITE - *Crisp garden fresh vegetables served with a guacamole dip.*

HOT APPETIZERS

POTSTICKERS - *Pork and vegetables wrapped in a dough, steamed and served with an Oriental dipping sauce.*

SPAGHETTI PUTTANESCA - *Pasta served with a tomato, capers and black olive sauce, garnished with chopped parsley.*

SOUPS

LOBSTER BISQUE - *A delicate blend of Maine lobster, brandy and cream.*

FRENCH ONION - *This classic soup is garnished with a cheese crouton.*

SALADS

SALAD OF THE DAY:

MIXED GREENS SALAD - *Served with radicchio, mushrooms and a warm bacon dressing.*

FROM THE GARDEN:

ICEBERG LETTUCE - *A wedge of iceberg lettuce with a sliced tomato and cucumber.*

CALIFORNIA GREENS - *Assorted greens with vine ripened tomatoes.*

CHOICE OF DRESSING: *Italian, Thousand island, Blue cheese, Ranch or Hot Honey mustard dressing.*

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

ENTREES

FRESH HONEY BAKED SALMON - CHEF'S RECOMMENDATION:

A fillet of Sitka salmon is honey glazed, then baked and served with yellow squash, green beans and boiled potatoes.

SCALLOPS BASIL BEURRE BLANC - *Lightly sauteed in lemon butter and fresh basil, served on a bed of wild rice mixture and spinach.*

"OKLAHOMA" PRIME RIB OF BEEF - *Oven roasted to perfection, served with asparagus spears, half broiled a tomato with freshly grated horseradish and a baked Idaho potato.*

CHICKEN BOMBAY - *A breast of chicken, with a mild curry sauce, served with petite peas, fresh melon balls and white rice.*

PORK PICCATA - *Medallions of pork tenderloin sauteed in olive oil, served with capers in a garlic-cream sauce, linguini and young carrots.*

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

A LIGHT AND HEALTHY AND ENTREE

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

MAHI MAHI - *Baked with a lemon herb olive oil and served with a julienne of carrots and boiled red potatoes.*

VEGETARIAN DISH

PIZZA PIE - *Pizza with chopped tomatoes, olives, mushrooms and vegetables.*

IMPORTED CHEESE AND FRUIT

Port salut, Gouda young cheese, Camembert, Danish Blue, Herb and Dessert cheese. Saltines, rye crackers, pumpnickel, Melba toast or French bread.

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

DESSERTS

FUZZY NAVAL PEACH TART - *Peaches in a creamy laced custard, topped with mounds of golden crumbs and brought to taste with Schnapps liqueur.*

BLACK FOREST CHEESE CAKE - *A rich layered chocolate cake with cherries, cream frosting and garnished with a rosette.*

"5 DIAMOND TRUFFEL CAKE" - *Chocolate fudge and honey flavored roasted pecans are blended with bourbon and Kahlua to create this chocolate lover's fantasy. Some will say this is "Death by chocolate".*

CHOCOLATE PEANUT BUTTER SILK PIE - *A pie shell filled with a layer of chocolate and peanut butter mousse, topped with a cream frosting and laced with chocolate.*

LINZER TORTE - *An Austrian specialty made of sweet dough and coated with raspberry jam.*

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

ICE CREAMS OF THE DAY

FRENCH VANILLA, ROCKY ROAD OR STRAWBERRY CHEESE CAKE.

LOW CALORIE SECTION

TRIPLE BERRY YOGURT PARFAIT - *(Approximately 70 calories).*

FRUIT JELLO.

FROZEN PEACH YOGURT.

WATERMELON SHERBET - *(Approximately 50 calories).*

FRESH FRUIT PLATE.

SUGAR FREE DESSERTS

FRUIT TORTE.

CHOCOLATE PUDDING WITH VANILLA SAUCE.

BEVERAGES

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