

BON VOYAGE DINNER



Your Steward
Farid
- FARID -

Holland America Line
ms Statendam

Captain Pieter van Maurik, Commander
Hans Dernison, Hotel Manager

CIRCLE HAWAII CRUISE

Los Angeles, California
Thursday, April 10, 1997



WINE SPECIAL

To accompany your
Country Style Venison Pate
VOUVRAY, BARTON & GUESTIER
Listed: \$24.00/Special: \$21.60

or

Grilled Tuna Steak
FUME BLANC ROBERT MONDAVI
Listed: \$21.00/Special: \$18.90

Wine by the Glass

White Wine

<i>Bonjour White</i>	\$3.50
<i>Chardonnay Walnut Crest</i>	\$3.50
<i>Vouvray Barton & Guestier</i>	\$4.50
<i>Chardonnay Kendall Kendall Jackson</i> ...	\$6.00
<i>St. Regis, Blanc (alcohol free)</i>	\$3.50

Red Wine

<i>Merlot Walnut Crest</i>	\$3.50
<i>Cabernet Sauvignon Ariel (alcohol free)</i>	\$3.50
<i>Pinot Noir, Robert Mondavi</i>	\$6.50
<i>Cabernet Sauvignon, Meridian Paso Robles</i>	\$4.50

Please be advised that Guests with special Dietary Requirements may contact our Maitre d'. Wherever possible we endeavor to prepare the dishes on our daily menu to your specific needs, may it be a low-sodium, low-fat or diabetic diet.

FOR YOUR AFTER DINNER PLEASURE

We serve different coffees and teas, hot chocolate, espresso, cappuccino with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 8:30 pm.

APPETIZERS

CRUDITES

crisp garden vegetables with an avocado dip

SWEET ORANGE COCKTAIL

honey yogurt dressing

MEDITERANEAN SAMPLER

*parma, prosciutto, salami, roasted vegetables, mozzarella,
with tomato vinaigrette and pine nuts*

COUNTRY STYLE VENISON PATE

blueberry cumberland and poached red wine pear

BAY SHRIMP COCKTAIL

served with a brandied cocktail sauce

HAZELNUT CRUSTED BRIE CHEESE

orange sauce and crispy leeks

SOUPS

ESSENCE OF SEAFOOD WITH SAFFRON

garnished with a julienne of vegetables

CREAM OF WHITE MUSHROOM

topped with cream

CHILLED APRICOT SOUP

with white wine and tapioca

SALADS

MAASDAM SALAD

arugula and spinach with sliced mushrooms, balsamic vinegar and olive oil dressing

ICEBERG LETTUCE

with sliced tomatoes and cucumbers

Italian, ranch, blue cheese, thousand island (also available in low calorie)

TODAY'S SPA CUISINE

GRILLED TURKEY STEAK, PINEAPPLE ONION RELISH

*served with a natural turkey jus with white wine,
curry rice pilaf and sautéed spinach seasoned with Pernod*

CHEF WOLFGANG RECOMMENDS

BAY SHRIMP COCKTAIL

served with a brandied cocktail sauce

Chardonnay
Walnut Crest
\$3.50

ESSENCE OF SEAFOOD WITH SAFFRON

garnished with a julienne of vegetables

BROILED SIRLOIN STEAK

*served with carrots, baked potato with bacon, chive, sour cream,
and green pepper corn sauce*

Merlot Walnut
Crest
\$3.50

CRÊME BRULÉE

cream custard topped with caramelized sugar

most entrees can be serve without sauce on request

ENTREES

THREE CHEESE SPINACH TORTELLINI

*with sautéed veal strips, mushrooms and tomatoes in pesto olive oil
also available as appetizer portion*

FRESH RED SNAPPER "MEUNIÈRE"

accompanied by melted butter and served with parsley potatoes and cauliflower

BROILED SIRLOIN STEAK

*served with carrots, baked potato with bacon, chives, sour cream,
and green pepper corn sauce*

ROASTED MARINATED LEG OF LAMB

*served in its natural jus with mint, roasted garlic mashed potatoes,
green bean bundle and grilled tomato*

VEGETARIAN

STUFFED EGGPLANT, PINK PAPRIKA SAUCE

filled with a medley of vegetables served with pasta

*Baked potato with sour cream, chives and fresh bacon bits
will be served with any entree upon your request*

Chardonnay
Meridian
\$24.00

Chardonnay
Chateau
St. Michelle
\$26.00

Beaujolais
Village, George
du Boeuf
\$23.00

Pinot Noir
Buena Vista
\$34.00

Fume Blanc
Dry Creek
\$24.00