

CAPTAIN'S WELCOME DINNER



Holland America Line

ms Statendam

Captain Pieter van Maurik, Commander

Hans Dernison, Hotel Manager

CIRCLE HAWAII CRUISE

Ensenada, Mexico

Friday, April 11, 1997



WINE SPECIAL

To accompany your
West Indies Style Jumbo Prawns Supreme
PULIGNY MONTRACHET LATOUR
Listed: \$49.00 / Special \$44.10

OR

Roasted Duckling A L'Orange
CHATEAU SALES POMEROL
Listed: \$38.00 / Special \$34.20

Wine by the Glass

White Wine

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

Red Wine

Merlot Walnut Crest	\$3.50
Cabernet Sauvignon Paso Robles	\$4.50
Pinot Noir, Robert Mondavi	\$6.50

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 need, 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 served with a pesto dip

CANTALOUPE MELON PEARL COCKTAIL

with fresh tarragon and coconut liqueur

SEVRUGA MALOSSOL STURGEON CAVIAR

served with chopped parsley, onion, eggs, lemon wedges and toast points

PATE DE FOIE GRAS "STRASBOURG"

served on Madeira aspic, with spicy pear salad and mint

WEST INDIES JUMBO PRAWNS COCKTAIL

served with a curry mango chutney dressing

POLENTA CROSTINI

served with a mushroom cream sauce

SOUPS

FRESHLY MADE SWEET TOMATO SOUP

topped with basil cream

DOUBLE CONSOMMÉ WITH DRY SHERRY

garnished with vegetable brunoise

CHILLED VICHYSOISE

topped with cilantro, sour cream and green onions

SALADS

CAESAR SALAD

*torn romaine lettuce, tossed with a creamy anchovy dressing
topped with herbed croutons*

ICEBERG LETTUCE

with sliced tomato and cucumber

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

SPA CUISINE

BROILED TUNA FILLET "VERA CRUZ"

Garnished with bell peppers, tomato, onions and olives, served with snow peas and Spanish rice

CHEF WOLFGANG RECOMMENDS

WEST INDIES JUMBO PRAWNS COCKTAIL
with a curry mango chutney dressing

Chardonnay
Walnut Crest
\$3.50

FRESHLY MADE SWEET TOMATO SOUP
topped with basil cream

ROASTED DUCKLING A L'ORANGE
potato croquettes, red cabbage and snow peas

Merlot
Walnut Crest
\$3.50

CHOCOLATE MOUSSE
in a wafer basket

ENTREES

LINGUINI WITH SELECTED SEAFOOD
complemented with asparagus and dill sauce
also available as appetizer portion

BOUCHEE CRUSTACES
crabmeat, shrimp and lobster in a

Newburgh sauce, served in a puff pastry shell

BROILED FILET MIGNON "CAFE DE PARIS"
fondant potatoes, asparagus tips and tomato filled with spinach

VEAL SCALOPPINI AU CITRON

*served with lemon-infused natural sauce with capers and parsley,
sautéed spaetzle, stewed zucchini and miniature beets*

ROASTED DUCKLING A L'ORANGE

served with potato croquettes, red cabbage and snow peas

VEGETARIAN

STIR FRIED VEGETABLES WITH FRIED TOFU
*laced with chinese black bean sauce and steamed rice,
sprinkled with cilantro and basil*

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

Sancerre
A.C. Moreau
\$31.00

Chardonnay
Calla-lees Callaway
\$19.00

Moulin-A-Vent
George Du Boeuf
\$32.00

Valpolicella
Folonari
\$17.00

Cabernet Sauvignon
Ferrari-Carano
\$44.00

Chardonnay
Ferrari Carano
\$36.00