

# DINNER



**Holland America Line**

*ms Statendam*

*Captain Peter J. van Maurik, Commander*

*Hans Dernison, Hotel Manager*

## SPRING HAWAII CRUISE

At Sea

*Saturday, April 12, 1997*



### WINE SPECIAL

To accompany your Alaskan Crab Legs

CHARDONNAY CUVIASON

Listed: \$32.00 / Special \$28.80

or

PINOT NOIR BYRON

Listed: \$36.00 / Special \$32.40

### Wine by the Glass

#### White Wine

Chardonnay Walnut Crest ..... \$3.50

Classic Bonjour ..... \$3.50

St. Regis Blanc (alcohol free) ..... \$3.50

Vouvray Barton & Guestier ..... \$4.50

Chardonnay Kendall Jackson ..... \$6.00

#### Red Wine

Merlot Walnut Crest ..... \$3.50

Cabernet Sauvignon Meridian 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 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**

### **CRUDITÉS**

*crisp garden vegetables with blue cheese dip*

### **PATÉ AU POIVRE VERT**

*green pepper paté apple horseradish salad and a small brioche*

### **ICED HONEYDEW MELONS WITH LIME**

### **ALASKAN KING CRAB LEGS**

*served with Louis dressing*

### **ITALIAN PARMA HAM**

*presented on marinated asparagus*

### **ESCARGOTS BOURGUIGNONNE**

*sauteed with garlic and baked with herb butter*

## **SOUPS**

### **MINESTRA**

*Italian vegetables soup with garlic toast and Parmesan cheese*

### **IRISH LEEK AND CHICKEN SOUP**

*garnished with chicken and potatoes*

### **CHILLED V-8 SOUP WITH GIN**

*spiced with tabasco*

## **SALADS**

### **FLORIDA SUNSHINE SALAD**

*mixed greens with orange and grapefruit segments tossed with citrus dressing*

### **ICEBERG LETTUCE**

*with tomato and cucumbers*

*Italian, Ranch, Blue Cheese, Thousand Islands (also available in low calorie)*

## **SPA-CUISINE**

### **GRILLED SWORDFISH STEAK WITH LEMON OLIVE CAPER OIL**

*served with mashed sweet potatoes and rutabaga with coriander*

## **CHEF WOLFGANG RECOMMENDS**

### **ALASKAN KING CRAB LEGS**

*served with Louis dressing*

*Chardonnay  
Walnut Crest  
\$3.50*

### **MINESTRA**

*Italian vegetable soup with garlic toast and Parmesan cheese*

### **CURED BAKED HAM**

*topped with fruit sauce and accompanied by scalloped sweet potatoes  
and succotash*

*Pinot Noir  
Robert Mondavi  
\$6.50*

**CHOCOLATE ORIO MOUSSECAKE - YUMMY! YUMMY!**

## **ENTREES**

### **SAFFRON FETTUCINI**

*with sauteed spicy duck tenders with spinach and crisp carrot julienne*

*also available in appetizer portion*

### **BEEF TENDERLOIN "LORD WELLINGTON"**

*served with sauce Perigourdine, Parisian potatoes and garden vegetables  
mediun rare only*

### **LAMB CHOPS "STATENDAM "**

*Special marinated and basted lamb chops with mint jelly  
grilled half tomato, green beans and red skin potatoes*

### **CURED BAKED HAM**

*topped with fruit sauce and accompanied  
by scalloped sweet potatoes succotash*

*Fume Blanc  
Robert Mondavi  
\$27.00*

*Sancerre  
A.C. Moreau  
\$31.00*

*Merlot  
Ferrari-Carano  
\$36.00*

*Chardonnay  
Markham  
\$34.00*

*Fume Blanc  
Dry Creek  
\$24.00*

## **VEGETARIAN**

### **VEGETABLES CURRY MADRAS STYLE**

*served with mango chutney and Oriental rice*

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