

# FRENCH DINNER



**Holland America Line**

*ms Statendam*

*Captain Peter J. van Maurik, Commander  
Hans Dernison, Hotel Manager*

## SPRING HAWAII CRUISE

At Sea

*Monday, April 14, 1997*



### WINE SPECIAL

To accompany your  
PATE DE FOIE GRAS MOUSSE  
CHARDONNAY, KENDALL JACKSON  
Listed: \$29.00 / Special \$26.10

OR

ESCALOPE DE VEAU  
MERLOT, BERINGER HOWELL MOUNTAIN  
Listed: \$42.00 / Special \$37.80

### Wine by the Glass

#### White Wine

<i>Chardonnay, Walnut Crest</i> .....	\$3.50
<i>Bonjour White</i> .....	\$3.50
<i>Vouvray Barton &amp; Guestier</i> .....	\$4.50
<i>Chardonnay 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, Meridian Paso Robles</i> .....	\$4.50
<i>Pinot Noir, Robert Mondavi</i> .....	\$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, with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 8:30 pm.*

## **APPETIZERS**

### **PEARLS OF THE OCEAN**

*sevruga caviar with the classic trimming of chopped egg white ,  
egg yolk, parsley and onion, served with toast points*

### **COCKTAIL DE CREVETTES CÔTE DE PROVENCE**

*shrimp cocktail with brandied cocktail sauce*

### **MOUSETTE DE PÂTÉ DE FOIE GRAS**

*mousse of gooseliver pâté with champagne jelly*

### **COQUES D'AVOCAT ET PAMPLEMOUSSE**

*sliced avocado and grapefruit sections, topped with a French dressing*

### **CRUDITES**

*fresh garden vegetables with a caviar dip*

### **FRESH FRUIT CUP**

*sections of fresh fruit topped with Cointreau or plain*

### **ESCARGOTS BOURGUIGNONNE**

*six snails baked in a cocotte with herbal garlic butter*

## **SOUPS**

### **BISQUE D'HOMARD**

*a delicate blend of Maine lobster, brandy and cream*

### **SOUP A L'OGNOIN**

*this classic onion soup is gratinated with a cheese crouton*

### **SOUP AUX CERISES GLACÉES**

*A chilled cherry soup*

## **SALADS**

### **SALADE NIÇOISE**

*mixed greens with crisp vegetables, green beans, tuna flakes, olives, tomatoes,  
and potatoes, tossed with a red wine vinaigrette*

### **SALADE AUX JARDIN**

*torn iceberg lettuce with slices of tomato and cucumber*

*Italian - blue cheese - honey dijon vinaigrette ~ thousand islands  
(available in low calorie)*

## CHEF RECOMMENDS

### COCKTAIL DE CREVETTES CÔTE DE PROVENCE

*shrimp cocktail with brandied cocktail sauce*

Chardonnay  
Walnut Crest  
\$3.50

### BISQUE D'HOMARD

*a delicate blend of Maine lobster, brandy and cream*

### ESCALOPE DE VEAU

*tender escalope of veal with a creamy Champagne sauce  
with woodland mushrooms, complemented with pommes parisienne and tomato Dubarry*

Pinot Noir  
Robert Mondavi  
\$6.50

### CHOCOLATE PIE LOUIS XIV

*most entrees can be served without sauce on request*

Chardonnay  
Beringer  
\$25.00

## ENTREES

### FETTUCINI ALFREDO

*tender egg fettucini in a delicate sauce  
with fresh Parmesan cheese and grated nutmeg*

Sauvignon  
Blanc Sterling  
\$22.00

### FILET DE BOEUF GRILLÉE CAFÉ DE PARIS

*broiled tenderloin steak with Café de Paris butter,  
accompanied by broccoflower, baby carrots and baked potato*

### ESCALOPE DE VEAU FORESTIÈRE

*tender escalope of veal with a creamy champagne sauce  
with woodland mushrooms, complemented with pommes parisienne and tomato Dubarry*

Chateau Grand Larose  
St. Julien  
\$48.00

### COQ AU VIN MAITRE GERARD

*chicken in red wine sauce with pearl onions, pancetta bacon,  
mushrooms and buttered noodles*

Riesling Kabinett  
W.F. Geler Deinhard  
\$28.00

## SPA CUISINE

### ESCALOPE DE SAUMON SAUVAGE AUX HERBES

*escalope of salmon on a bed of spinach and lettuce,  
served with boiled potatoes*

Chardonnay  
Markham  
\$34.00

## VEGETARIAN

### QUICHE AUX LÉGUMES

*crispy carrots, cauliflower and brocolli are layered in a rice crust  
and topped with eggbeater, skim milk and low-fat Mozzarella cheese*

*a baked Idaho potato with sour cream, chives and bacon bits  
will be served upon request with any entree*