

Captain's Welcome Dinner



Holland America Line

m.s. Noordam

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

Alaska Cruise

Inside Passage - Friday, September 17, 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 : Chardonnay Buena Vista, Carneros \$23.00
1991 Buttery richness, round flavors
- Red : Zinfandel, Louis Martini, North Coast \$17.00
1988 Raspberry, Orange Aroma, soft texture

APPETIZERS

PEARLS OF THE OCEAN - *Sevruga caviar with the classic condiments of chopped egg-white, egg-yolk, parsley and onions, served with toast.*

GULF SHRIMPS - *Large shrimps served with fresh dill and a cocktail sauce.*

PATE DE FOIE GRAS - *The famous goose liver pate from Strassbourg, France, served with a brioche.*

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

CRUDITE - *Fresh crisp vegetables with an onion dip.*

HOT APPETIZERS

CHINESE EGGROLL - *Freshly made and stuffed with pork and vegetables, served with a sweet and sour sauce.*

PESTO RAVIOLI - *Pasta filled with fresh basil, pine nuts, garlic and Parmesan cheese in a light pesto sauce.*

SOUPS

CLEAR DOUBLE BEEF CONSOMME - *A double beef broth with a touch of Madeira, served with a golden paprika cheese stick.*

CREAM OF BROCCOLI WITH BLUE CHEESE - *A blend of fresh broccoli in a chicken broth with blue cheese and cream.*

SALADS

SALAD OF THE DAY:

CAESAR SALAD - *Torn Romaine with fresh grated Parmesan cheese, croutons, and tossed with our special Caesar dressing.*

FROM THE GARDEN:

"CANADIAN" LEAF LETTUCE - *With sliced beef steak tomatoes and red onions.*

ICEBERG LETTUCE - *Chopped iceberg lettuce with a tomato and cucumber.*

CHOICE OF DRESSINGS: *Italian, Blue cheese, Thousand island, Ranch or honey poppyseed.*

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

ENTREES

LOBSTER THERMIDOR - *Baked half a Maine lobster filled with lobster meat, mushrooms, topped with a delicate seasoned sauce and Mozarella cheese, served with fresh pea pods and steamed rice.*

FRESH ALASKA SALMON - *Grilled salmon with hazelnut cilantro butter, served with golden zucchini, red Swiss Chard and new potatoes.*

PRIME RIB OF BEEF - *Oven roasted, served with grated fresh horseradish, green beans and a baked Idaho potato.*

VEAL CHOP - *Sauteed and served with lightly creamed forest mushrooms, presented with spinach souffle in a tomato cup, cauliflower and Parisienne potatoes.*

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

FROM THE EAST WEST CUISINE:

ROCK CORNISH GAME HEN ORIENTAL - *An oven roasted boneless Cornish Game Hen with Oriental style stuffing in a light plum sauce, accompanied by stirfried vegetables.*

A LIGHT AND HEALTHY ENTREE

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



SOLE ST. FRANCIS - *A fillet of fresh Alaskan petrale sole, stuffed with spinach and salmon mousse, served on a mirror of pureed red bell pepper sauce, accompanied by wild rice mix. (Approximately 215 calories).*

VEGETARIAN DISH

VEGETABLE PIE - *Mixed vegetables and mushrooms baked in a pie shell, served with a roast bell pepper sauce.*

IMPORTED CHEESE AND FRUIT

Gouda, Swiss, Dessert, Goat, Stilton, Herb and low calorie Jalapeno cheese. Saltines, rye crackers, pumpernickel, Melba toast or French bread. Selection of fresh fruit, calimyrna figs, dates or stemginger in syrup.

DESSERTS

ROCKY "MOUNTAIN" ROAD MOUSSE CAKE - *A rich dark bitter-sweet chocolate with marshmallows and walnut pieces in a chocolate cookie crust.*

STRAWBERRIES ROMANOFF - *Fresh local strawberries sprinkled with creme de Cassis and presented with whipped cream and vanilla ice cream.*

KONA COFFEE CHOCOLATE CHEESE CAKE - *Chocolate cheese cake laced with ganache, topped with real kona coffee mousse and finished with fresh whipped cream.*

BAVARIAN APPLE CAKE - *A deep dish apple cake with custard filling, sliced apples and raisins is served with a brown sugar walnut topping.*

PEACHES AND CREAM - *Southern cling peaches, with vanilla ice cream and fresh cream.*

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

ICE CREAMS OF THE DAY

VANILLA, CHOCO CHIP MINT OR AMARETTO.

LOW CALORIE SECTION

GLAZED HOMEMADE FRESH FRUIT TART - (126 calories.)

FRUIT JELLO OR RASPBERRY SHERBET - (60 calories.)

FROZEN VANILLA YOGURT.

FRESH FRUIT PLATE.

SUGAR FREE DESSERTS

FRUIT JELLO OR PEACH PIE.

BEVERAGES

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