

International Dinner



Holland America Line

m.s. Noordam

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

Alaska Cruise

Ketchikan - Saturday, September 18, 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 : Zeller Schwartz Katz, Germany\$17.00
1990 Strong but pleasant fruit aroma
- Red : Cotes du Rhone, Georges du Boeuf, France\$18.00
1990 Medium body and fruity

APPETIZER

NORWEGIAN GRAV LAX - *Dill cured salmon with a sweet mustard sauce, pickled cucumber salad and toast points.*

AVOCADO SEAFOOD - *A blend of seafood and papaya is served in a half avocado.*

CARPACCIO OF BEEF - *Sirloin of beef marinated in garlic and olive oil, thinly sliced and served with fresh grated Parmesan cheese and raspberry vinaigrette.*

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

CRUDITES - *Crisp garden vegetables with a blue cheese dip.*

HOT APPETIZERS

CRAB CAKES - *Dungeness crab meat with a dill-cucumber salsa.*

LINGUINI WITH MUSHROOM IN MARSALA - *Linguini tossed with sauteed mushrooms and a light Marsala cream sauce.*

SOUPS

SCOTTISH BEEF AND BARLEY SOUP - *Beef broth, with a julienne of beef, barley and vegetables.*

CRAB BISQUE - *A delicate blend of crab meat, brandy and cream.*

SALADS

SALAD OF THE DAY:

SPINACH SALAD - *With fresh strawberries and walnuts in an orange poppyseed dressing.*

FROM THE GARDEN:

MIXED GREENS - *California greens with sections of tomatoes, avocado and hearts of palm.*

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

CHOICE OF DRESSINGS: *Italian, Thousand island, Blue cheese, Ranch or Caesar dressing.*

LOW CALORIE DRESSINGS: *No oil vinaigrette, Italian, French, Blue cheese or Thousand island.*

ENTREES

SCAMPI THAI STYLE - *Large shrimps sauteed in garlic, coconut, fresh ground peanuts, curry and served with stirfried vegetables and risotto.*

LING COD - *Fillet of Alaska ling cod baked with diced tomatoes, feta cheese and oregano is served with asparagus and boiled potatoes.*

TENDERLOIN STEAK - *A grilled filet mignon served with a half tomato filled with Bearnaise sauce, fresh green beans and a baked Idaho potato.*

FRENCH RACK OF LAMB - *Oven roasted, with a mustard, garlic and herb crust, cut double thick and served with fresh fennel, baby carrots and potato tart.*

FROM THE INTERNATIONAL CUISINE:

"CALIFORNIA" CHICKEN - *A boneless breast of chicken stuffed with spinach, cheese and Genoa salami served with corn kernels, black beans and rice.*

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

A LIGHT AND HEALTHY ENTREE

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

♥ *"MOUNT RAINIER" PORK LOIN - Marinated in fresh Italian herbs and olive oil, roasted and served with steamed vegetables and a baked half cinnamon flavored apple. (Approximately 450 calories).*

VEGETARIAN DISH

BAKED TOFU STEAK - Marinated with sesame oil, fresh grated ginger and dry sherry, served with stirfried vegetables and brown rice.

IMPORTED CHEESE AND FRESH FRUIT

Port Salut, Maaslander, Cheddar, Brie, Monterey Jack, Boursin and low calorie Swiss cheese.

Saltines, rye crackers, pumpernickel, Melba toast or French bread.

Selection of fresh fruit, calimyrna figs, dates or stemginger in syrup.

DESSERTS

PARFAIT GRAND MARNIER - Homemade parfait prepared with just the right amount of Grand Marnier sprinkled with Pistachio nuts.

CARAMEL APPLE GRANNY - A deep dish short bread tart with layers of Granny Smith apples and creamy custard, topped with a buttery caramel toffy.

CHOCOLATE MOUSSE CAKE - A rich and creamy chocolate mousse in a chocolate pie shell.

FRESH STRAWBERRY RHUBARB PIE - Prepared with fresh California strawberries and rhubarb.

SUGAR KIRSCH TORT - A layer of sponge cake soaked in Kirschwasser, hazelnut meringue and butter cream, covered with whipped cream frosting and garnished with cherries.

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

ICE CREAMS OF THE DAY

FRENCH VANILLA, CHOCOLATE OR PEACHES AND CREAM.

LOW CALORIE SECTION:

APPLE CINNAMON MOUSSE - FROZEN VANILLA YOGURT.

FRUIT JELLO OR RAINBOW SHERBET.

FRESH FRUIT PLATE.

SUGAR FREE DESSERTS

STRAWBERRY MOUSSE OR LIME 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.