

# Klondike Dinner



## Holland America Line

*m.s. Noordam*

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

## Alaska Cruise

Juneau - Sunday, September 19, 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 : Macon Villages, France Barton & Guestier ..... \$26.00  
*1989 Rich and soft with a fruit aroma*
- Red : Moulin A Vent, Georges du Boeuf, France ..... \$32.00  
*1990 Very fresh, Light body, pleasant*

## APPETIZERS

NEW ZEALAND GREEN LIP MUSSELS - Cooked green lip mussels on the half shell topped with a bell pepper vinaigrette, presented with Belgian endive, chopped tomatoes and white toast.

SMOKED CHICKEN - Lightly smoked, served with peaches, fresh berries and chutney.

CRAB COCKTAIL ON AN ARTICHOKE BOTTOM - Two artichokes bottoms with Dungeness crab meat, topped with fresh herb dressing.

FRESH FRUIT CUP - Sections of fresh fruit with a dash of peach brandy.

CRUDITE - Garden fresh vegetables with a yogurt dip.

## HOT APPETIZERS

TEMPURA PRAWNS - Deep fried tempura battered prawns served with a sweet and sour sauce.

LASAGNA DI ROMA - Layers of pasta and ground beef, topped with a tomato sauce, Parmesan cheese and gratinated.

## SOUPS

CONSOMME ROYAL - A light chicken consomme garnished with sliced eggs and chopped parsley.

TOMATO BASIL SOUP - Fresh sun ripened tomatoes with cream and sweet basil.

## SALADS

SALAD OF THE DAY:

GREEK SALAD - Assorted greens, cucumber, tomatoes, green peppers, Greek olives, sliced onions and Feta cheese with fresh oregano, lemon and a vinaigrette dressing.

FROM THE GARDEN:

"AAA" SALAD SUPREME - Mixed soft lettuces, radicchio and bell peppers in a tarragon dressing.

ICEBERG LETTUCE - A wedge of iceberg lettuce with a sliced tomato and cucumber.

CHOICE OF DRESSINGS: Italian, Thousand island, Blue cheese, Ranch or Sweet and Sour.

LOW CALORIE DRESSINGS: Italian, no oil vinaigrette, Blue cheese or Thousand island.

## ENTREES

BAKED FRESH COPPER RIVER SALMON - Basted with lemon, butter and served with braised leeks, carrots and a baked Idaho potato.

ALASKAN KING CRAB LEGS - Steamed and served with assorted vegetables and red skin potatoes.

"WASHINGTON" BOURBONSTEAK - A grilled Sirloin steak with Bourbon sauce served with peas, sliced carrots and a baked Idaho potato.

HICKORY ROASTED CHICKEN - A Hickory smoked half chicken, roasted and accompanied by fennel, corn and potatoes au gratin.

## FROM THE INTERNATIONAL CUISINE

VEAL MARSALA - Medallions of veal on a mirror of Marsala wine sauce with spinach souffle and fettuccine.

*ABAKED IDAHO POTATO - With sour cream, chives and fresh bacon bits is 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.*

♥ *CHICKEN WALDORF - A skinless breast of chicken lightly sauteed in safflower oil and served with glazed celery, apples, raisins and rice. (Approximately 215 calories).*

#### **VEGETARIAN DISH**

*VEGETABLE MOUSSAKA - Layers of eggplant, chopped tomatoes, onions, peppers and thyme topped with a tomato sauce and served with a Greek salad.*

#### **IMPORTED CHEESE AND FRUIT**

*Bel paese, smoked Cheddar, Kernhem, Brie, Gorgonzola, Camembert and low calorie Munster cheese.*

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

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

#### **DESSERTS**

*PARFAIT TIA MARIA - The perfect combination of coffee, cream and crushed almonds with a touch of Tia Maria.*

*CHOCOLATE MOUSSE MENDENHALL GLACIER - A delicious white chocolate mousse garnished with fresh kiwi.*

*STRAWBERRY AMARETTO CAKE - A layer of almond sponge cake soaked in Amaretto, with almond pastry cream and fresh strawberries, iced with whipped cream and toasted almonds.*

*KENTUCKY PECAN PIE - Bittersweet chocolate chips with toasted Georgian pecan nuts, all in a tender crust, served with a dollop of whipped cream.*

*"UTAH JAZZ" CHEESE CAKE - With blueberry sauce, or plain.*

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

#### **ICE CREAMS OF THE DAY**

*VANILLA, MACADAMIA NUT OR WASHINGTON APPLE.*

#### **LOW CALORIE SELECTION**

*BLUEBERRY PEACH CRUMBLE - (Approximately 135 calories).*

*FROZEN CHOCOLATE YOGURT*

*FRUIT JELLO OR LEMON SHERBET - (Approximately 60 calories).*

*FRESH FRUIT PLATE.*

#### **SUGAR FREE DESSERTS**

*CHOCOLATE PUDDING WITH VANILLA SAUCE.*

*FRUIT CAKE.*

#### **BEVERAGES**

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