

Dutch Dinner



Holland America Line

m.s. Noordam

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

Alaska Cruise

Glacier Bay - Monday, September 20, 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, Black Opal, Australia \$21.00
1992 Rich, Vanilla flavors, pleasant
- Red : Cabernet Sauvignon, Bandiera, Napa \$19.00
1989 Medium body, fruit and Oak flavors

APPETIZERS

"VOLENDAM" SHRIMP COCKTAIL - *This delicacy of the North Sea region is garnished with a mixture of cocktail sauce, cream and brandy.*

SMOKED PEPPERED MACKEREL - *Served with a garnish of onions and capers.*

MAATJES HERRING - *North Sea herring garnished with chopped onions.*

FRESH FRUIT CUP - *Sections of fresh fruit with creme de Menthe liqueur or plain.*

CRUDITES - *Fresh crisp garden vegetables with a sour cream dip.*

HOT APPETIZERS

BARNEVELD PASTEITJE - *A pastry shell filled with sweet bread, diced chicken and mushrooms in a cream sauce.*

MACARONI WITH HAM AND CHEESE - *Baked mixture of macaroni, diced ham and cheese.*

SOUPS

DUTCH VEGETABLE - *A tasty beef broth with crisp vegetables, vermicelli and meatballs.*

BROWN BEAN SOUP - *This soup is made of beef stock, brown beans, onions, leeks, celery, diced bacon, smoked sausage and chopped fresh herbs.*

SALADS

SALAD OF THE DAY:

DUTCH MIXED GREENS - *Bibb lettuce, chopped hard boiled eggs, onions, cucumber and radishes tossed with an oil and vinegar based dressing.*

"ARIZONA" SUMMER SALAD - *Carrots, celery, green beans, bell peppers and spring onions on a bed of Escarole lettuce.*

FROM THE GARDEN:

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

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

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

ENTREES

FILLET OF DOVER SOLE "MEUNIERE" - *Pan-fried, served with fresh cauliflower and peas with Parisienne potatoes and browned butter in a ramekin.*

SEAFOOD ZEELAND - *Sauteed bay shrimps, scallops and white fish in a lobster sauce and in a saffron rice ring.*

DUTCH TENDERLOIN STEAK - *A sauteed filet of beef with broccoli and fried potatoes.*

OREGON BREAST OF DUCK - *Marinated and served with a sauce of juniper berries and oranges, braised red cabbage, a poached half pear and croquette potatoes.*

FROM THE DUTCH CUISINE

HUTSPOT MET KLAPSTUK - *A hodge-podge of potatoes, carrots and onions with boiled brisket of beef and topped with a butter sauce.*

ABAKED 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 upon request.



BAKED HADDOCK - Topped with a mustard sauce, served with fresh vegetables and boiled parslid potatoes.

VEGETARIAN DISH

CREPES GOUDA - Crepes filled with a mixture of Gouda cheese, white wine, Kirschwasser, baked in the oven and served with grilled half a tomato and sugar snap peas.

IMPORTED CHEESE AND FRUIT

Edam, Leiden, Gouda aged cheese, Maaslander, Kernhem and Dessert cheese. Dutch rusk, saltines, rye crackers, pumpernickel or Melba toast. Selection of fresh fruit, calimyrna figs, dates or stemginger in syrup.

DESSERTS

DUTCH PARFAIT - Almond flavored, with diced fruit and kirschwasser liqueur.

ICE CREAM BOMBE - Cappuccino ice cream surrounded by bitter sweet chocolate and a raspberry sauce.

COUPE BOERENJONGENS - Vanilla ice cream with raisins soaked in Dutch genever.

"WASHINGTON" APPLE PIE - Served with vanilla ice cream on request.

CHOCOLATE ECLAIRS - Cream puffs, filled with whipped cream and coated with chocolate.

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

ICE CREAMS OF THE DAY

VANILLA, TIN ROOF SUNDAE OR BLUEBERRY CHEESE CAKE.

LOW CALORIE SECTION

BAKED FRUIT COUPE - (Approximately 110 calories).

FROZEN STRAWBERRY YOGURT.

FRUIT JELLO OR CRANBERRY SHERBET - (Approximately 60 calories).

FRESH FRUIT PLATE.

SUGAR FREE DESSERTS

BAKED PEAR COBBLER.

BANANA CAKE.

BEVERAGES

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

TONIGHT'S SPECIAL EVENT

Late Night Buffet - Lido Restaurant

Special Feature

"DUTCH CHOCOLATE DESSERT EXTRAVAGANZA"

Presented by Executive Chef Mike Mahn and his Staff.