

# Farewell Dinner



## Holland America Line

*m.s. Noordam*

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

## Alaska Cruise

Sitka - Tuesday, September 21, 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 : Beringer, Napa ..... \$28.00  
*1991 Elegant and subtle,  
excellent balance of fruit and oak*
- Red : Cabernet Sauvignon, Napa Ridge, Napa ..... \$23.00  
*1990 Cherry flavor with spicy, fruity nose*

## APPETIZERS

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

SMOKED SALMON - *Thinly sliced, served on Boston lettuce with red onion rings, capers and toast.*

PROSCIUTTO HAM WITH MELON - *This imported ham is thinly sliced and dressed over a wedge of Honey Dew melon and garnished with kiwi fruit.*

FRESH FRUIT CUP - *Sections of fresh fruit with a dash of Drambuie liqueur or plain.*

CRUDITE - *Fresh crisp garden vegetables with a paprika dip.*

## HOT APPETIZERS

ESCARGOTS BOURGUIGNONNE - *Six escargots baked in a cocotte with garlic herb butter.*

SMOKED CHICKEN RAVIOLI - *Filled with seasoned ground chicken, sauteed in butter with fresh shi-take mushrooms and veal demi glaze.*

## SOUPS

CONSOMME CELESTINE - *An elegant beef consomme with a julienne of crepes and fresh chopped parsley.*

CREAM OF ASPARAGUS - *Made of chicken broth, fresh asparagus, herbs and thickened with cream.*

## SALADS

SALAD OF THE DAY:

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

FROM THE GARDEN:

TOSSED MIX GREENS - *With zucchini, carrots, baby corn and crumbled blue cheese.*

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

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

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

## ENTREES

GRILLED SWORDFISH - *Topped with a papaya avocado salsa, served with fresh green beans, stewed fresh tomatoes and chateau potatoes.*

"WATERFRONT" BROILED LOBSTER TAIL - *This delicacy of the ocean is served with garlic butter, sugar snap peas and saffron rice. You may also order it as "SURF AND TURF", if you desire by combining a small lobstertail with a petite filet mignon.*

WILD GAME MIXED GRILLE - *A medallion of venison, wild boar sausage and a lamb chop, served on a mirror of blueberry sauce and presented with a julienne of fresh vegetables and scalloped potatoes.*

ROAST VERMONT TURKEY - *A traditional way to celebrate your Holland America Line Cruise, served with fresh cranberries, Brussel sprouts, chestnuts, cornbread stuffing and giblet gravy.*

#### **FROM THE ALASKAN CUISINE**

"5 DIAMOND" SEAFOOD SAUTEE - *Fresh Sitka Sound Salmon, Halibut, Spotted Prawns and Sea Scallops, lightly sauteed, presented with assorted vegetables and served with garlic Dauphine potatoes.*

A BAKED 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 upon request.*



RIGATONI ITALIANO - *Pasta served with zucchini, garlic and mushrooms in a fresh tomato salsa. (Approximately 175 calories).*

#### **VEGETARIAN DISH**

MUSHROOMS ESCARIENNE - *Breaded and deepfried mushrooms, served with the chef's herb sauce.*

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

*Port salut, Swiss, Edam, Brie, Roquefort, Pepper and low calorie American cheese. Saltines, rye crackers, pumpernickel, Melba toast or French bread.*

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

#### **DESSERTS**

"AAA" THE BAKED ALASKA - *This traditional dessert of the high seas is marched into the dining room to the music of Radetsky's march by our Indonesian stewards in a sparkling festive ceremony.*

CHOCOLATE CAKE - *A layer of dark chocolate sponge cake with chocolate icing topped with whipped cream.*

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

#### **LOW CALORIE SECTION**

CHOCOLATE MERINGUE WITH PEACH - *A small chocolate meringue tart with half a peach and drizzled with chocolate mint sauce.*

FRUIT JELLO.

ORANGE SHERBET - *(Approximately 60 calories).*

FRESH FRUIT PLATE.

#### **SUGAR FREE DESSERTS**

FRUIT JELLO.

LEMON MERINGUE PIE.

#### **BEVERAGES**

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