

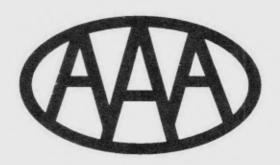
Holland America Line

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.