

# Dinner



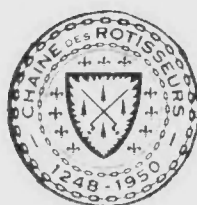
**Holland America Line**

*m.s. Noordam*

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

## **Fall Panama Canal Cruise**

*At Sea - Friday - September 24, 1993*



### **For Your After Dinner Pleasure**

*"The Palm Court" Explorers Lounge  
8:00 p.m. - 12:00 midnight.  
Coffee, Tea, Espresso and Cappucino  
with after dinner drinks available.*

### **The Beverage Manager Recommends:**

- White : Chardonnay Jordan, Alexander .....\$43.00  
Medium bodied, dry & pleasant*
- Red : Cabernet Sauvignon Sterling, Napa .....\$29.00  
Classic style, intense fruit flavours*

## **APPETIZERS**

CHILLED JUICES - *Orange, cranberry or V-8.*

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

TRIO SMOKED FISH - *Smoked fillet of trout, eel and salmon served on lettuce with horseradish, capers and red onion rings.*

PATE DE FOIE GRAS - *The famous goose liver pate from Strassbourg, France, served with a fresh brioche.*

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

FRESH FRUIT CUP - *Sections of fresh fruit with a dash of Grand Marnier or plain.*

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

## **HOT APPETIZER**

ESCARGOTS BOURGUIGNONNE - *Six snails baked in a cocotte with a garlic herb butter, served with French bread.*

## **PASTA APPETIZER**

PESTO RAVIOLI - *Pasta filled with a chopped basil pinenut mixture and presented with a sauce of sunripened tomatoes.*

## **SOUPS**

FRENCH ONION SOUP - *Ovenbaked with a crouton and Parmesan cheese.*

VELOUTE AGNES SOREL - *Perfect blend of chicken broth, cream, white asparagus and diced chicken.*

CHILLED BLUEBERRY SOUP - *A perfect mixture of fresh blueberries and heavy cream.*

## **SALADS**

SALAD OF THE DAY:

CAESAR SALAD - *Torn romaine lettuce tossed with grated Parmesan cheese, our special garlic anchovy dressing and croutons.*

ICEBERG LETTUCE - *A wedge of iceberg with slices of tomato and cucumber.*

TOSSED GREENS - *With pinto beans, sliced avocado and cherry tomatoes.*

CHOICE OF DRESSINGS: *Italian, Blue Cheese, Thousand Island or Champagne.*

LOW CALORIE DRESSINGS: *Italian, Ranch, Creamy Dijon or Parmesan Garlic.*

## **ENTREES**

*On request, most dishes are available without sauce.*

LOBSTERTAIL - *This delicacy of the ocean is served with garlic butter and accompanied by sugar snap peas and saffron rice.*

FRESH KING CLIP - *A broiled fillet of king clip on a bed of spinach, topped with a lime and capers sauce and served with Macaire potatoes.*

BROILED TENDERLOIN STEAK HELDER - *Broiled tenderloin of beef, served with a half tomato cup with Bearnaise sauce, accompanied by green asparagus and a baked Idaho potato.*

OVENROASTED RACK OF LAMB - *With rosemary roasted U.S. rack of lamb, served with fennel, baby carrots and gratin potatoes.*

GRILLED POUSSIN TROPICAL - *With fresh herbs grilled poussin, topped with diced mango, pineapple, papaya and shaved almonds, accompanied by broccoli and ovenroasted potatoes.*

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

#### **FROM THE PORTUGUESE CUISINE**

FRICASSEE OF CHICKEN AND SHRIMPS - *Sauteed strips of chicken and shrimps with a saffran sauce, served with spinach linguini.*

#### **A LIGHT AND HEALTHY ENTREE**

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



BROILED RED SNAPPER - *Fillet of red snapper presented with a tomato herb bouillon. (Approximately 245 calories).*

#### **VEGETARIAN DISH**

FRESH MOZZARELLA CHEESE - *Baked with eggplant and Roma tomato, served with vinaigrette.*

#### **IMPORTED CHEESES AND FRUITS**

*Brie, Kernhem, Leiden, Cheddar, Pepper or Gorgonzola cheese.*

*Dutch rusk, crackers, pumpernickel, melba toast and French bread.*

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

#### **DESSERTS**

COUPE DAME BLANCHE - *Vanilla ice cream with warm chocolate sauce and shaved almonds.*

PARFAIT TIA MARIA - *The perfect blend of eggs and heavy cream, brought to taste with Tia Maria liqueur.*

FRESH STRAWBERRIES - *Served with vanilla ice cream or whipped cream.*

WHITE AND DARK TRUFFLE CAKE - *A cake with a layer of white and dark chocolate truffel, topped with a cream frosting.*

LEMON MERINGUE PIE - *Served a la mode if you wish.*

RASPBERRY SWAN - *Swan of pastry dough filled with raspberry sherbet.*

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

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

VANILLA, BUTTER PECAN OR COFFEE ICE CREAM.

#### **THE LOW CALORIE SECTION**

TRIPLEBERRY YOGURT PARFAIT - *(Approximately 70 calories).*

CHERRY FRUIT JELLO.

CHOCOLATE YOGURT ICE CREAM.

CRANBERRY SHERBET.

FRESH FRUIT PLATTER.

#### **SUGAR FREE DESSERT**

FRESH FRUIT GRATINATED WITH A VANILLA SABAYON.

#### **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.*