

# Dinner



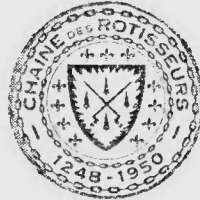
## Holland America Line

*m.s. Noordam*

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

## Fall Panama Canal Cruise

San Francisco - Saturday - September 25, 1993



*Passengers who are on a special diet, or who  
would like to order Kosher or Vegetarian food,  
are invited to contact our Maitre d'Hotel*

### The Beverage Manager Recommends:

- White : Chablis Premier Cru, Domaine Laroche ..... \$29.00  
*Earthy style, long & stylish*
- Red : Mouton Cadet, Rothschild ..... \$20.00  
*Dark color, soft, pleasant*

### 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.*

## APPETIZERS

CHILLED JUICES - *Orange, apple or prune.*

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

GULF STREAM SHRIMPS - *Four large shrimps dressed on a bed of shredded lettuce with red cocktail sauce.*

BUNDNER FLEISCH - *Air dried beef from Switzerland is thinly sliced and served with a mango papaya compote.*

SMOKED GOOSE BREAST - *Thinly sliced, served with asparagus spears, orange and fennel.*

FRESH FRUIT CUP - *Sections of fresh fruit with cointreau liqueur or plain.*

CRUDITES - *Fresh crisp garden vegetables with an onion dip.*

## HOT APPETIZER

SEAFOOD CAKE - *Shredded Dungeness crab meat, small shrimps and scallops with a cucumber cilantro sauce.*

## PASTA APPETIZER

FETTUCINI ALFREDO - *Egg noodles tossed with grated Parmesan cheese, garlic, white wine sauce and topped with chopped parsley and nutmeg.*

## SOUPS

MOCK TURTLE SOUP - *This soup is made of beef broth, petite peas and mushroom spices. No real turtle meat is used for the preparation of this soup.*

BISQUE DE CREVETTES - *A classique shrimp soup made of brandy, heavy cream, rice and saffron.*

CHILLED ORANGE SOUP - *Cold soup made of cream, fresh orange and garnished with kiwi.*

## SALADS

SALAD OF THE DAY:

SPINACH LEAVES - *Tossed with a warm bacon dressing and topped with chopped hard boiled eggs, mushrooms and croutons.*

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

MIXED GREENS - *With shredded carrots, zucchini, red cabbage and corn kernels.*

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

LOW CALORIE DRESSINGS: *Italian, Ranch, Creamy Dijon or Thousand Island.*

## ENTREES

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

FRESH MONKFISH - *Roasted loin of monkfish served on fresh spinach and topped with capers, tomato, olives and anchovy.*

FRESH LEMONSOLE - *Sauteed fillet of lemon sole served with butter and lime juice in a ramekin, presented with peapods, carrots and Parisian potatoes.*

PRIME RIB OF BEEF - *Ovenroasted, accompanied by green beans almondine, fresh horseradish and a baked Idaho potato.*

PORK MEDALLION - *Lean American pork, cut into small medallions and marinated overnight, sauteed and presented with breaded eggplants, asparagus and chateau potatoes topped with a sauce Perigourdine.*

ROASTED YOUNG TOM TURKEY - *With the classic trimmings of Brussel sprouts, sweet yams, candied chestnuts, giblet gravy and cranberry compote.*

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

#### FROM THE FRENCH CUISINE

SWEETBREAD AND SCALLOPS - *Sauteed sweetbread and scallops served with fresh spinach and a Dijon mustard Hollandaise sauce.*

#### A LIGHT AND HEALTHY ENTREE

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



GRILLED ESCALOPE OF VEAL - *Grilled with mustard seed and presented with braised lima beans. (Approximately 243 calories).*

#### VEGETARIAN ENTREE

SPINACH AND STILTON SOUFFLE - *Fluffy souffle with fresh spinach and Stilton cheese.*

#### IMPORTED CHEESES AND FRUITS

*Texelaar, Herb, Bel Pease, Goat, Maaslander and Caprice des Dieux cheese.*

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

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

#### DESSERTS

COUPE PEACH MELBA - *Peach sections with vanilla ice cream, fresh strawberry sauce and toasted almonds with whipped cream.*

CHOCOLATE MOUSSE - *Bittersweet chocolate mousse, garnished with white chocolate curls.*

NEW YORK CHEESE CAKE - *A rich New York style cheese cake served with a blueberry sauce or plain.*

CAKE APPLE TORTE AMERICAN - *Served a la mode if you desire.*

KEY LIME PIE - *A favorite, which we serve plain or a la mode.*

FRESH CALIFORNIAN STRAWBERRIES - *Served with vanilla ice cream and whipped cream if you desire.*

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

#### ICE CREAMS OF THE DAY

VANILLA BEAN, STRAWBERRY OR COCONUT.

#### THE LOW CALORIE SECTION

APPLE CINNAMON MOUSSE - *(Approximately 90 calories).*

MINT FRUIT JELLO.

PEACH YOGURT ICE CREAM.

LEMON SHERBET.

FRESH FRUIT PLATTER.

#### SUGAR FREE DESSERT

RASPBERRY BAVAROIS.

#### 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.*