

# DINNER



## Holland America Line

*ms Statendam*

*Captain Peter J. van Maurik, Commander*

*Hans Dernison, Hotel Manager*

## CIRCLE HAWAII CRUISE

Hilo, Hawaii

Wednesday, April 16, 1997



### WINE SPECIAL

To accompany your  
Smoked Salmon

PULIGNY MONTRACHET LATOUR

Listed: \$49.00 / Special \$44.10

or

Broiled Grouper Fillet

CHARDONNAY MERIDIAN, STA. BARBARA

Listed: \$24.00 / Special \$21.60

### Wine by the Glass

#### White Wine

Classic Monterey White .....	\$3.50
Chardonnay Walnut Crest .....	\$3.50
Vouvray Barton Guestier .....	\$4.50
Chardonnay Kendall Jackson .....	\$6.00
St. Regis Blanc (alcohol free) .....	\$3.50

#### Red Wine

Merlot Walnut Crest .....	\$3.50
Cabernet Sauvignon Ariel (alcohol free) ....	\$3.50
Pinot Noir, Robert Mondavi .....	\$6.50
Cabernet Sauvignon Meridian Paso Robles	\$4.50

*Please be advised that Guests with special Dietary Requirements may contact our Maitre d'. Wherever possible we endeavor to prepare the dishes on our daily menu to your specific needs, may it be a low-sodium, low-fat or diabetic diet.*

### FOR YOUR AFTER DINNER PLEASURE

*We serve different coffees and teas, hot chocolate with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 8:30 pm.*

## **APPETIZERS**

### **CRUDITES**

*crisp vegetables served with marinara sauce*

### **RUBY GRAPEFRUIT AND HONEYDEW MELON COCKTAIL**

*almond and brown sugar syrup*

### **ASSORTED SUSHI**

*sweet and sour cucumber, daikon salad and wasabi soy sauce*

### **AVOCADO WALDORF**

*avocado stuffed with bay shrimp and chicken waldorf salad*

### **SMOKED SALMON**

*garnished with pickled red onions, capers and horseradish*

### **GRILLED SOUTHWEST STYLE CHICKEN SAUSAGE**

*served on french lentil salad, topped with crispy onions*

## **SOUPS**

### **BLACK BEAN SOUP**

*garnished with hard-boiled eggs and chopped onions*

### **CONSOMME CELESTINE**

*with julienne of herb crêpes*

### **ICED WATER MELON KALTESCHALE**

## **SALADS**

### **VEENDAM SALAD**

*radicchio, frisee, spinach and enoki mushroom tossed with Italian herb vinaigrette*

### **WEDGE OF CRISP ICEBERG LETTUCE**

*sliced tomatoes and cucumber*

*Italian, ranch, blue cheese, thousand island (also available in low calorie)*

## **SPA CUISINE**

### **PAN ROASTED CHICKEN BREAST**

*served with natural chicken jus with spiced apple sauce,  
marinated in cider, pesto tossed orzo pasta and grilled eggplants*

## **CHEF WOLFGANG RECOMMENDS**

### **ASSORTED SUSHI**

*sweet and sour cucumber, daikon salad and wasabi soy sauce*

*Chardonnay  
Walnut Crest  
\$3.50*

### **BLACK BEAN SOUP**

*garnished with hard boiled egg and chopped onions*

### **GRILLED PRIME RIBEYE STEAK**

*topped with onion rings and served with baked potato,  
chayote squash and carrots*

*Pinot Noir  
Robert Mondavi  
\$4.50*

### **OLD COUNTRY STYLE APPLE STRUDEL**

*most entrees can be served without sauce on request*

## **ENTREES**

### **PENNINI WITH SAUTÉED SCALLOPS**

*lemon cream with artichokes and oven roasted tomatoes  
also available as appetizer portion*

### **BROILED MAHI MAHI FILLET WITH PECAN FLOUR**

*served with lime sauce, papaya banana chutney,  
mashed sweet potato and sautéed swiss chard*

### **GRILLED PRIME RIBEYE STEAK**

*topped with onion rings and served with baked potato,  
chayote squash and carrots*

### **ROAST RACK OF LAMB "PROVENÇALE"**

*basted with mustard, garlic and herbed crumbs served with Lyonnaise potatoes,  
sautéed French beans and gratinated fennel*

## **VEGETARIAN**

### **VEGETABLE STRUDEL IN SWEET RED CURRY SAUCE**

*served with sautéed spinach, grilled shiitake mushrooms and basmati rice*

*baked potato with sour cream, chives and fresh bacon bits  
served upon request with any entree*

*Chardonnay  
Ferrari-Carano  
\$36.00*

*Soave Folonari  
\$16.00*

*Cabernet Sauvignon,  
Robert Mondavi Coastal  
\$28.00*

*Cabernet Sauvignon  
Ferrari-Carano  
\$44.00*

*Pinot Noir  
Turning Leaf  
\$21.00*