

BLACK & WHITE DINNER



Holland America Line

ms Statendam

*Captain Peter J. van Maurik, Commander
Hans Dernison, Hotel Manager*

CIRCLE HAWAII CRUISE

At Sea

Monday, April 21, 1997



WINE SPECIAL

To accompany your
MOUSSE OF FOIE GRAS
SAUVIGNON BLANC KENDALL JACKSON
Listed: \$33.00 / Special \$29.70

or

PEPPERSTEAK DU CHEF
CABERNET SAUVIGNON WILLIAM HILL
Listed: \$38.00 / Special \$34.20

Wine by the Glass

White Wine

Chardonnay, Walnut Crest	\$3.50
Bonjour White	\$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, Meridian Paso Robles	\$4.50
Pinot Noir, Robert Mondavi	\$6.50

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 need, may it be a low-sodium, low-fat or diabetic diet.

FOR YOUR AFTER DINNER PLEASURE

We serve different coffees and teas, hot chocolate, espresso, with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 7:30 pm.

APPETIZERS

PEARLS OF THE OCEAN

sevruga caviar, traditional condiments and toast rounds

MOUSSE OF FOIE GRAS

a smooth gooseliver mousse served with a fresh brioche decorated with port wine aspic

LARGE CARIBBEAN SHRIMP COCKTAIL

cilantro lime marinade

BRILLIANT FRUITS

orange slices, kiwi and pineapple with honey yogurt dressing

CRUDITES

fresh crisp garden vegetables with ranch dip

HOT APPETIZER

SEAFOOD RAVIOLI

with marinara sauce, tri-color peppers and Parmesan

SOUPS

FRENCH ONION

garnished with cheese crouton

SEAFOOD BISQUE

rich and creamy bisque, garnished with a variety of seafood

CHILLED SENGALESE SOUP

exotic cold curry soup with coconut milk, apple and bananas

SALADS

CAESAR SALAD

crisp hearts of romaine lettuce tossed with our creamy Caesar dressing, freshly grated Parmesan and crunchy croutons

ICEBERG LETTUCE

a wedge of iceberg with slices of tomato and cucumber

blue cheese - ranch - Italian - French (also available in low calorie)

SPA CUISINE

BAKED COHO SALMON TERIYAKI STYLE

fillet of coho salmon, brushed with soy glaze, sprinkled with green onions and presented with oven roasted red skin potatoes and fresh broccoflower

CHEF WOLFGANG RECOMMENDS

LARGE CARIBBEAN SHRIMP COCKTAIL

cilantro lime marinade

CAESAR SALAD

*crisp hearts of romaine lettuce tossed with our creamy Caesar dressing,
freshly grated Parmesan and crunchy croutons*

GRILLED TENDERLOIN STEAK DU CHEF

*topped with peppercorn sauce, served with peapods,
red beets and nugget potatoes*

BOURBON STREET TURTLE TORTE

*chocolate fudge and honey flavored roasted pecans are blended
with bourbon and kahlua to create this chocolate lover's fantasy
some will say this is "death by chocolate"*

Chardonnay
Walnut Crest
\$3.50

Merlot
Walnut Crest
\$3.50

Sancerre

A.C. Moreau

\$31.00

ENTREES

GRILLED TENDERLOIN STEAK DU CHEF

*topped with peppercorn sauce, served with peapods,
red beets and nugget potatoes*

OVEN ROASTED LOBSTER TAIL

served with fresh asparagus, rice pilaf and melted garlic butter

CHICKEN BANGKOK

*a Thai inspired not too spicy boneless breast of chicken
in a curry white wine garlic sauce presented with pineapple,
coconut, lemon rice and stirfried vegetables*

ROAST LAMB LOIN BADEN BADEN

*topped with chanterelles, accompanied by Brussels sprouts,
spaetzle and chestnut puree in a half pear*

VEGETARIAN

EGGPLANT PARMESAN

with grilled marinated vegetables

*a baked Idaho potato with four cheese topping and crisp bacon
will be served upon request with any entree*

Chardonnay

Ferrari Carano

\$36.00

Chardonnay
Calla-les Callaway

\$19.00

Moulin-A-Vent
George Du Boeuf

\$32.00

Valpolicella
Folonari

\$17.00

Cabernet Sauvignon
Ferrari-Carano

\$44.00