

MEXICAN DINNER



Holland America Line

ms Statendam

Captain Peter J. van Maurik, Commander

Hans Dernison, Hotel Manager

CIRCLE HAWAII CRUISE

At Sea

Wednesday, April 23, 1997



WINE SPECIAL

To accompany your
Avocado Pear

FUME BLANC ROBERT MONDAVI

Listed: \$21.00 / Special \$18.90

or

Rib Eye Steak

CHATEAU DE SALES POMEROL

Listed: \$38.00 / Special \$34.20

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, espresso, cappuccino with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 7:30 pm.

APPETIZERS

SALMON AHUMADO

smoked salmon with horseradish cream and toast points

AVOCADO PEAR

filled with grapefruit mixed with diced vegetables, onions, tomato, and seasoned with lime and cilantro

TOSTADOS

deepfried tortilla triangle topped with shredded iceberg lettuce, refried beans, guacamole, sour cream, diced tomato and onions

COCKTAIL TROPICAL

cantaloupe, pineapple, papaya and kiwi with a dash of Kahlua or plain

CRUDITES

fresh crisp garden vegetables with a guacamole dip

HOT APPETIZER

QUESADILLA

flour tortilla filled with chopped olives, onions, pickled jalapeno, tomato, cilantro, cheddar and mozzarella cheese

SOUPS

MEXICAN TORTILLA SOUP

chicken broth with tortilla, shredded cheddar and lime

SOPA GUADALAJARA

brown bean soup with corn and pork

CHILLED GAZPACHO

SALADS

ENSALADA DEL DIA

mixed green with a combination of garbanzo beans, olives, tomatoes, green onions, cucumber, anchovies and hard boiled egg - Mexican lime chipotle vinaigrette

ICEBERG LETTUCE

iceberg wedge with slices of tomato and cucumber

Italian - garlic sour cream - blue cheese - ranch

SPA CUISINE

MARINATED TURKEY LOIN

marinated in fresh cilantro and olive oil, roasted and served with steamed broccoli, creole sweet potatoes and a baked half cinnamon flavored pear

CHEF RECOMMENDS

TOSTADOS

deepfried tortilla triangle topped with shredded iceberg lettuce, refried beans, guacamole, sour cream, diced tomato and onions

*Chardonnay
Walnut Crest
\$3.50*

SOPA GUADALAJARA

brown bean soup with corn and pork

CHICKEN FAJITAS

chicken breast sauteed with peppers, onions, cilantro and jalapenos, surrounded by refried beans, tortillas, salsa, guacamole and Spanish rice

*Pinot Noir
Robert Mondavi
\$6.50*

PANCHOVILLA COFFEE MOUSSE

a perfect blend of heavy cream, chocolate and Kahlua

most entrees can be served without sauce on request

ENTREES

SHRIMP VERACRUZANA

this classic dish is made of shrimps, Spanish olives, garlic, peppers and cilantro, served with rice, corn and green beans

*Fume Blanc
Robert Mondavi
\$27.00*

CARNI TAMPIQUENA

grilled rib eye steak au jus, green beans, roasted fiesta potatoes and grated horseradish sauce.

*Sancerre
A.C. Moreau
\$31.00*

CENTER SMOKED PORKLOIN STUFFED WITH PRUNES

chunky apple sauce, mashed potatoes with chives and red cabbage

*Merlot
Ferrari-Carano
\$36.00*

CHICKEN FAJITAS MARINA ISOLDA

sliced chicken breast sauteed with peppers, onions, cilantro and jalapenos, surrounded by refried beans, tortillas, salsa, guacamole and Spanish rice

*Chardonnay
Markham
\$34.00*

VEGETARIAN

VEGETARIAN PAELLA

marinated tofu, bell pepper, mushrooms, zucchini, tomato and olives blended into brown rice and seasoned with fresh herbs

*Fume Blanc
Dry Creek
\$24.00*

A baked Idaho potato with sour cream, chives and fresh bacon bits will be served upon request with any entree

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



TONIGHT SPECIAL EVENT IN THE LIDO RESTAURANT
"SHOW BUFFET DESSERT EXTRAVAGANZA"
Presented by Chef Wolfgang and his Staff

