

FAREWELL DINNER



Holland America Line
ms Statendam

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

CIRCLE HAWAII CRUISE

At Sea
Thursday, April 24, 1997



WINE SPECIAL

To accompany your
Smoked Salmon Cornets with caviar

CHARDONNAY CUVIASON

Listed: \$34.00 / Special \$30.60

or

Broiled Lobstertail

SANCERRE A.C. MOREAU

Listed: \$31.00 / Special \$27.90

Wine by the Glass

White Wine

Chardonnay Walnut Crest \$3.50

Classic Monterey White \$3.50

Vouvray Barton & Guestier \$4.50

Chardonnay Kendall Jackson \$6.50

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

FOR YOUR AFTER DINNER PLEASURE

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

APPETIZERS

FRESH FRUIT COCKTAIL

served with orange Curacao and cottage cheese

CRUDITÉS

fresh crisp vegetables with a blue cheese dip

FIRECRACKER PRAWN COCKTAIL

with mango cocktail sauce

PROSCIUTTO HAM

thinly sliced and garnished with figs

SMOKED SALMON CORNETTES

filled with caviar and served with toast point

DUNGENESS CRAB CAKE

served on a whole grain mustard sauce

SOUPS

DOUBLE CONSOMMÉ HENRY IV

*garnished with diamond shaped vegetable and beef
served with a paprika bread stick*

CREAM OF BROCCOLI

with blue cheese or plain

CHILLED VICHYSOISE

topped with sour cream and chives

SALADS

ORIGINAL CAESAR SALAD

tossed with a Caesar dressing and topped with aged Parmesan cheese and croutons

MECLUN LETTUCE

assorted lettuce, topped with celery and carrots

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

CHEF WOLFGANG RECOMMENDS

FIRECRACKER PRAWN COCKTAIL

served with mango cocktail sauce

Chardonnay
Walnut Crest
\$3.50

DOUBLE CONSOMMÉ HENRY IV

*garnished with diamond shaped vegetable and beef
served with a paprika bread stick*

CHICKEN MALIBU

*broiled skinless chicken breast on a honey mustard sauce or plain
surrounded by French beans and triangle potatoes, decorated with fresh fruit*

Pinot Noir
Robert Mondavi
\$6.50

THE BAKED ALASKA

most entrees can be served without sauce on request

ENTREES

CHICKEN MALIBU

*broiled skinless chicken breast on a honey mustard sauce or plain
surrounded by French beans and triangle potatoes, decorated with fresh fruit*

BROILED LOBSTER TAIL WITH GARLIC BUTTER

served with rice pilaf and green asparagus

TOURNEDOS FORESTIERE

*tenderloin steak topped with madeira sauce and forest mushrooms
Dauphin potatoes and bouquetiere of fresh vegetables*

MARINATED BROILED LAMB CHOPS

*served with red wine butter, mint jelly, tempura cauliflower,
creamed spinach and roasted rosemary potatoes*

VEGETARIAN

ZUCCHINI PICCATA WITH MARINARA SAUCE

*served with pasta topped with toasted pine nuts complemented
with grilled turnips and rutabaga*

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

Chardonnay Jordan
Alexander
\$44.00

Pinot Grigio
Folonari
\$18.00

Chardonnay
Markham
\$34.00

Cabernet Sauvignon
Robert Mondavi
Crystal
\$28.00

Soave
Folonari
\$16.00