





Dinner



HOLLAND AMERICA LINE
ms Westerdam
Captain Eelcko Ypma, Commander
Mr. John J. Scheringa, Hotel Manager



ALASKA CRUISE

At Sea -- Sunday, July 21, 1991

APPETIZERS

PEARLS OF THE OCEAN - Sevruga caviar with the classic trimmings of chopped egg whites, egg yolk, parsley and onion, served with toast points.

GULF SHRIMPS - large shrimps served with fresh dill and cocktail sauce.

PATE DE FOIE GRAS - the famous French goose liver pate from Strasbourg, served with toast.

FRESH FRUIT CUP - sections of fresh fruit with banana liqueur.

CRUDITES - fresh crisp vegetables with onion dip.

HOT APPETIZER

STUFFED MUSHROOMS - three mushrooms stuffed with beef, vegetables, spinach and ham with onions.

SOUPS

CLEAR OXTAIL - with golden paprika cheese stick.

CREAM OF BROCCOLI - fresh broccoli, cream and chicken broth with toasted pine nuts.

SALAD

SALAD OF THE DAY:

SALAD WESTERDAM - on a bed of Romaine lettuce, shredded cabbage, julienne of carrots, apples, sliced green peppers and honey dressing.

FROM THE GARDEN:

RED LEAF LETTUCE - with slices of beefsteak tomatoes and red onions

ICEBERG LETTUCE - with sliced tomatoes and cucumber.

Choice of Dressings: Italian, Blue Cheese, Thousand Island, Ranch and Honey Poppy Seed.

Low Calorie Dressings: Oil Free Vinaigrette, Italian, French, Blue Cheese, Thousand Island.

THE
BEVERAGE MANAGER
RECOMMENDS

Chablis, France
\$ 28.00

Cabernet Sauvignon,
Sterling, California
\$ 27.00

Diet Margarine Promise
Available on request

ENTREES

LOBSTER THERMIDOR - a half lobster stuffed with lobster meat and mushrooms, covered with a seasoned sauce, served with pea pods and steamed rice.

BAKED FRESH LING COD - filet of Cod baked with diced tomatoes, feta cheese and fresh oregano, served with broccoli and boiled potatoes.

PRIME RIB OF BEEF - oven roasted to perfection, served with fresh grated cream horseradish and green beans Almondine and baked potato.

GRILLED VEAL CHOP - with fresh forest mushrooms, presented with spinach souffle in a tomato cup, and roesti potatoes.

FROM THE INTERNATIONAL CUISINE

RACK OF LAMB - double thick chops seasoned with herbs, mustard and bread crumbs, roasted and served with ratatouille, fresh snow peas and oven roasted new potatoes.

An IDAHO BAKED POTATO with sour cream, chives and bacon bits will be served upon request with any entree.

LIGHT AND HEALTHY ENTREE

In accordance with the American Heart Association, Holland America Line is proud to serve a light and healthy entree for your enjoyment:

♥ CHICKEN WALDORF SKINLESS - broiled breast of chicken with glazed celery, apples and raisins, in white wine, served with rice. Approximately 215 calories, salt free and low cholesterol.

IMPORTED CHEESE AND FRESH FRUITS

Our international selection of cheeses from the silver tray with Dutch Rusk, crackers, pumpernickle or matzos.

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

DESSERTS

CHOCOLATE MOUSSE - a delicious Dutch chocolate mousse topped with a whipping cream and swirl of chocolate.

FRESH STRAWBERRIES - fresh local strawberries with whipped cream or vanilla ice cream on request.

ALMOND APRICOT CAKE - almond flavored cake with apricot filling.

BAVARIAN APPLE CAKE - a deep dish apple cake with custard filling, sliced apples and raisins with a brown sugar and walnut topping.

PEACH TART - southern cling peaches with vanilla ice cream if you desire.

THE PASTRY TRAY - an assortment of fresh home made pastries.

VANILLA, ROCKY ROAD AND AMARETTO ICE CREAM. Served with whipping cream and wafer.

LIGHT AND HEALTHY DESSERTS

GLAZED FRUIT TARTLET, 126 calories

♥ FRUIT JELLO OR RASPBERRY SHERBET, 60 calories

FROZEN VANILLA YOGURT, 183 calories.

BEVERAGES

Brewed coffee, decaffeinated coffee, tea, herbal teas, milk and skim milk.

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10,491 gross tons
1898-1910