



Holland America Line

ms Westerdam

*Captain Hans van Biljouw, Commander*

*Willem Cruisberg, Hotel Manager*

## WESTERN CARIBBEAN CRUISE

Georgetown, Grand Cayman

Thursday July 6, 1995

# Farewell Dinner

### FOR YOUR AFTER DINNER PLEASURE

*We serve different special coffees and teas, hot chocolate,  
espresso, cappuccino with after dinner drinks  
in the Explorers Lounge  
on Promenade Deck from 8:30 p.m.*

## APPETIZER

### CAVIAR

Sevruga Caviar  
Traditional condiments and toast.

### PATE DE FOIE GRAS

Gooseliver pate with sliced poached pear and brioche.

### TRIO OF SALMON

Alaska hot smoked, pickled and smoked salmon herb spread.

### GARDEN VEGETABLE CRUDITE

Ranch dip.

### BRILLIANT FRUITS

Sliced orange, kiwi and strawberry with honey yogurt dressing.

### WARM DUNGENESS CRAB DIP

Herb crostini.

## SOUPS

### FRENCH ONION

Garnished with cheese crouton.

### CREAM OF ASPARAGUS

### CHILLED MADRILENE

A cold tomato broth with vegetables and chicken.

## SALADS

### CAESAR SALAD

Crisp romaine, fresh Parmesan and herb croutons.

### GAZPACHO ASPIC

A molded tomato salad with sweet peppers, zucchini and green onions with a hint of zesty tabasco.

### WESTERDAM SALAD

Seasonal greens with sliced tomato and cucumber.

*Choice of Dressings: Italian, Blue Cheese, Ranch or Sweet & Sour.*

*Low Calorie: No-oil Vinaigrette, Italian, French, Blue Cheese.*

## ENTREES

### GRILLED KING SALMON

Orange ginger salsa, wok seared sugar snap peas and steamed rice.  
(available light & healthy if you request)

### OVEN ROASTED BREAST OF DUCK

Star anise rubbed with a Grand Marnier sauce, braising greens and croquette potatoes.

### SEAFOOD STUFFED LING COD WITH LOBSTER SAUCE

Julienne of vegetables and red jacket mashed potatoes.

### VEAL MEDALLIONS PICATTA

Lemon pepper mashed red potatoes and asparagus Tips.

### GRILLED NEW YORK STEAK

Blue cheese butter, country lentils, mushrooms and carrot rounds.

### LOBSTER AND SHRIMP PASTA

Pasta tossed in light lemon cream, asparagus and sweet peppers.

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

## IMPORTED CHEESE & FRESH FRUIT

Pepper ~ Camembert ~ Gorgonzola ~ Leiden ~ Goat Cheese ~ Monterey Jack  
Dutch Rusks ~ French Bread ~ Pumprnickel ~ Crackers  
A variety of fresh fruits or the tray dried Calimyrna figs and dates.

## DESSERTS

### THE BAKED ALASKA

Carrot Cake ~ Grand Marnier Mousse  
The Pastry Tray  
Vanilla and Black Walnut

### LIGHT AND HEALTHY DESSERT

Lime Sherbet  
Frozen Cookies N' Cream Yogurt  
Sugar Free Individual Baked Alaska  
Fresh Fruit Plate