

# On Board the ZAANDAM

By Nina Sygtnecki, Vice Echanson

For Bastille Day 2000, the Greater Miami Chapter assembled on board the brand-new ship of Holland America—the MS *Zaandam*. It is a beautiful ship with a musical theme, long galleries filled with reproductions of archeological artifacts, and a friendly service staff. We gathered in the Crow's Nest lounge for the induction ceremony. Southeast Bailli Provincial Joseph Caruso welcomed six new members, including three Holland America ships. Then, with Mumm's Cordon Rouge Champagne, we enjoyed Phillipino- and Thai-inspired canapés, including grilled rawns on lemon grass skewers and crab and spinach samosas.



In the Rotterdam dining room, we began with *milles-feuilles* of foie gras and caviar with sour cream chive mousseline, paired with Murphy Goode Fumé Blanc 1996. We continued with savory consommé of duckling essence with tiny sculptured pearls of vegetables. For our next course we enjoyed grilled lobster saltimbocca with scallops wrapped in pancetta, matched with Merryvale Starmont Chardonnay 1997. We needed a refresher after this, and we were presented with a tart, spicy lime and ginger sorbet to alter the direction of our tastebuds. Did I mention that the sorbet was on a bed of champagne granité?

The main course was a crunchy-cruste veal rib rack. It was served with porcini, truffle mashed potatoes, and an artful miniature tart of cauliflower and broccoli mousse, all accompanied by Château Liversan Haut-Médoc 1994. Naturally, we were anticipating salad after this, and we were rewarded with the most perfect baby Romaine spears with warm grilled pears and little spheres of Gorgonzola cheese enveloped in crushed walnuts. Quady Essencia Orange Muscat 1998 made a grand companion to the cheese. This wine carried over to the “symphony” dessert, which was an assemblage of beautiful chocolate treats, along with a nougatine shell filled with luscious fresh raspberries. A *pâté à choux* swan, filled with crème anglaise, was the centerpiece of this grand plate. With coffee, we were blessed with yet another decadent creation of the incredibly talented pastry chefs of Holland America: plates of the most beautiful mignardises, marzipan, and fruit and chocolate. . . along with port, cognac, and other digestifs.

This is definitely a Chaîne way to celebrate the fall of the Bastille!



(Top) Vice Chancellor-Argentier Alfred Walleser, Bailli Elgma Heintze, Chef Rôtisseur Executive Chef Mike Mahn, Chef Rôtisseur Executive Chef Robert Hendricks, Hotel Manager Rick Burger, Dame Lisa Macchi, Vice Echanson Christina Sygtnecki, Chevalier David Walters, Maître Hôte Douglas Rodibaugh, and Southeast Bailli Provincial Joe Caruso. (Above) Dame Rita Gretina and Dame Lisa Macchi. (Right) Chevalier George Lyall and Dame Ingrid Lyall. (Below) Grande dessert.

