


GALA

Dinner

APPETIZERS

 **CHILLED LYCHEES WITH KIWI**
mint, mango, kiwi sauce

 **SEAFOOD SAMPLER**
smoked scallop and trout, chipotle salmon, jumbo shrimp, horseradish crème fraîche

DUCK PÂTÉ
ruby port marmalade, waldorf salad and pear

FROGS' LEGS PROVENÇALE
risotto cake, garlic-tomato concassée

SOUPS AND SALAD

 **CREAM OF FOUR-MUSHROOMS**
oyster, shiitake, button and enoki mushrooms

SEAFOOD CIOPPINO
seafood and vegetables in a broth flavored with roasted fennel and tomato

 **CHILLED BLACKBERRY SOUP**
topped with tangy, lemon-mint crème fraîche

 **MIXED GREENS SALAD WITH FRESH PEAR**
blue cheese, toasted pecans

MAINS

ZITI WITH SAUTÉED ANDOUILLE SAUSAGE
olive oil, garlic, roasted bell pepper, red onion, marinara, cayenne

YUCATÁN SALAD WITH CHICKEN
mesclun mixed greens, jicama, orange slices, cilantro, avocado, salsa vinaigrette

 **ALASKAN KING CRAB LEGS**
fish broth, vegetable julienne, drawn butter, boiled new potatoes

FILLET OF PETRALE SOLE WITH LOBSTER DUMPLINGS *
grilled zucchini drizzled with basil oil and carrots

TOURNEDOS ROSSINI *
croûton, duck liver pâté, madeira reduction, parisian potatoes, asparagus, carrot

GRILLED LAMB CHOPS WITH OREGANO AND APPLE CHUTNEY *
mint oil, ratatouille, sautéed pesto-cherry tomatoes, potato gratin

COQ AU VIN
red wine, mushrooms, onions, bacon, pappardelle pasta

 **SAVORY GRILLED TOFU**
seasoned chick peas, caramelized onions and mushrooms

HOLLAND AMERICA LINE SIGNATURES

FRENCH ONION SOUP "LES HALLES"
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

JUMBO SHRIMP COCKTAIL
American cocktail sauce

 **GRILLED SALMON WITH GINGER-CILANTRO PESTO ***
basmati rice, sautéed greens, garlic cherry tomatoes

BROILED NEW YORK STRIP LOIN *
cauliflower gratin, green peppercorn sauce

OVEN-ROASTED CHICKEN
quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Chocolate-Espresso Soufflé

served with warm vanilla sauce

Cappuccino Bomb

rich coffee ice cream encased in a decadent dark chocolate shell,
garnished with chocolate sauce and berry compote

Black Forest Cake

light and airy chocolate sponge cake layered with Bing cherries and
Kirschwasser-infused whipped cream

Crème Brûlée

Grand Marnier scented custard, caramelized sugar

Strawberry, Walnut Crisp

vanilla ice cream

Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Apple Crumble Tart no sugar added

spiced compote of apples, streusel

Brownie Fudge Sundae

mint chocolate chip ice cream, chocolate sauce,
whipped cream, toasted almonds

Ice Cream

Vanilla • Macadamia

Watermelon Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass 6.95

Crème de Banana, Crème de Cacao and Amaretto

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED