



GALA

Dinner

APPETIZERS

MELON TRIO

watermelon, cantaloupe, honeydew, port wine reduction

MARINERS SEAFOOD COCKTAIL

brimming goblet of fruits de mer, served with lemon and cocktail sauce

GOAT CHEESECAKE WITH RED ONION JAM

puff pastry crust

HERB-CRUSTED SCALLOP

avocado-tomato salsa

SOUPS AND SALAD

SALMON AND BABY CORN CHOWDER

redskin potatoes, celery, basil

GREEK MEATBALL SOUP

small mint-flavored meatballs, chicken broth, julienne of vegetables
whipped egg, lemon juice liaison

CHILLED ANJOU PEAR SOUP

ginger, cinnamon, dried cherries

ASSORTED GREENS

roasted tomato, bell pepper, organic mixed seeds
make it your main with grilled chicken breast or shrimp

MAINS

MUSHROOM RAVIOLI

garlic cream sauce, forest mushrooms, tomato raguôt

GRILLED HALIBUT WITH CRAB HOLLANDAISE *

green asparagus risotto, sautéed greens with pinenuts, asparagus

BROILED LOBSTER TAIL

garlic herb butter, scalloped potatoes and vegetable bouquet

FILET OF BEEF WELLINGTON *

duxelles of duck liver, puff pastry, madeira sauce, asparagus,
snow peas, carrots and duchess potato

SAUTÉED VEAL MEDALLION WITH CREAMY MOREL SAUCE

asparagus, seared snow peas and sun-dried tomato spätzle

QUAIL WITH APRICOT BREAD STUFFING

fig balsamic reduction with savoy cabbage, roasted potatoes and cherry tomatoes

STUFFED BELL PEPPERS AU GRATIN

tomato sauce, Mexican vegetable rice, mozzarella cheese

HOLLAND AMERICA LINE SIGNATURES

FRENCH ONION SOUP "LES HALLES"

gruyère cheese crouton

CLASSIC CAESAR SALAD

parmesan cheese, garlic croutons, anchovies

DESSERTS

Flourless Chocolate Cake

rich chocolate cake, molten chocolate center, whipped cream

Vanilla Soufflé

served with vanilla sauce

Key Lime Pie

the real deal, incomparably refreshing and tartly bracing, in a flaky pie crust

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Apple, Almond Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Mango Mousse Feuilleté no sugar added

puff pastry layered, mango mousse, kiwi and strawberries

Bananas Foster Sundae

vanilla ice cream, caramelized banana, whipped cream, toasted nuts

Ice Cream

Vanilla • Pina Colada

Mango Sorbet • Blackberry Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Love Boat Cordial in souvenir glass

6.95

Tia Maria, Creme de Banana, Bailey's Irish Cream

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED