

GALA

Dinner

APPETIZERS

  **ORANGE AND GRAPEFRUIT MEDLEY**
orange curaçao

ORANGE-JUMBO SHRIMP COCKTAIL
orange-coriander aioli

SEVRUGA CAVIAR
classic condiments, blini

SAUTÉED DUCK LIVER *
apple tarte tatin, Merlot reduction

SOUPS AND SALAD

BOUILLABAISSÉ SOUP
white fish, shrimp, scallop, mussel, salmon and rouille croutons

SWEET CORN SOUP
basil olive oil


 **CHILLED TOMATO AND GIN SOUP**
an english variation of the classic gazpacho

 **ROASTED BABY BEET AND OAK LEAF SALAD**
thyme-roasted beets, oak leaf lettuce, goat cheese

MAINS

SPINACH TORTELLINI WITH CHEESE
olive oil, garlic, julienne of bell pepper, scallion, tomato basil sauce

NEW ENGLAND LOBSTER COBB SALAD
tossed with creamy thousand Island dressing, baby greens, diced avocado, crunchy bacon bits, chopped egg, cherry tomatoes, cucumber and Blue cheese crumbles

 **GRILLED HALIBUT WITH LEMON FOAM ***
purée of potato and celeriac, broccoli florets

LOBSTER POT PIE
old bay spice, peas, carrots and celery

WASABI AND SOY-CRUSTED BEEF TENDERLOIN *
tempura of onion rings, red-skin mashed potatoes and seared snow peas

RACK OF VEAL *
forest mushroom sauce, rissole potato vegetable bouquet

DUCK BREAST À L'ORANGE *
braised red cabbage, sugar snap peas, carrot julienne, William potato

 **MILLE-FEUILLE OF FOREST MUSHROOMS**
ragoût of button, shiitake, oyster, and enoki mushrooms, crispy potato wafers

HOLLAND AMERICA LINE SIGNATURES

FRENCH ONION SOUP "LES HALLES"
gruyère cheese crouton

CLASSIC CAESAR SALAD
parmesan cheese, garlic croutons, anchovies

 **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 root vegetables, jus

DESSERTS

Soufflé au Grand Marnier

vanilla-rum sauce

Key Lime Pie

whipped cream, mango sauce

New York Cheesecake

creamy vanilla cheesecake, mixed berry compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Cherry, Walnut Crisp

vanilla ice cream

Cheese Plate

Old Amsterdam, Stilton, Edam, Brie,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Chocolate Delight

chocolate cake, dark chocolate ganache,
whipped cream, chocolate shavings

Cherries Jubilee Sundae

vanilla ice cream, Bing cherries, whipped cream, chopped nuts

Ice Cream

Vanilla • Macadamia

Strawberry Sorbet • Cookies and Cream Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass 6.95
Grand Marnier and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED