

DN

GALA

Dinner

APPETIZERS

🍷 MELON TRIO

watermelon, cantaloupe, honeydew, port wine reduction

🍷 FRUITS DE MER ON VEGETABLE CONFIT *
salmon, crab, shrimp, scallop, italian herb vinaigrette

🍷 GOAT CHEESECAKE WITH RED ONION JAM
puff pastry crust

ESCARGOTS BOURGUIGNON 3
herb garlic butter, burgundy wine, french bread

SOUPS AND SALAD

LOBSTER BISQUE 3

shellfish soup heightened with aged french cognac and whipped cream

GREEK MEATBALL SOUP

chicken broth, julienne of vegetables, egg and lemon juice liaison

🍷 CHILLED PINEAPPLE AND CUCUMBER SOUP
macadamia nuts, jalapeno, cilantro

🍷 BOSTON BIBB LETTUCE

roasted tomato, bell pepper, organic mixed seeds

MAINS

🍷 CHEESE RAVIOLI WITH CHUNKY TOMATO SAUCE
ricotta, basil

NEW ENGLAND LOBSTER COBB SALAD

thousand island dressing, baby greens, diced avocado, crunchy bacon bits, chopped egg, cherry tomatoes, cucumber and Blue cheese crumbles

PAN SEARED BLACKENED STRIPED BASS * 3

herb roasted potato, fried caper slaw, green beans and lemon-dill aioli

🍷 SURF AND TURF *

filet mignon, lobster tail, herb garlic butter, porcini basmati rice, vegetables bouquet

RACK OF LAMB WITH TOMATO ISRAELI COUSCOUS
AND GARLIC PEARLS *

roasted red bell pepper, sautéed artichoke

PHEASANT BREAST IN SAGE WALNUT SAUCE

braised cabbage with broccoli florets, gnocchi with a tangy cranberry relish

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

DESSERTS

Cappuccino Bomb

coffee ice cream, dark chocolate shell, chocolate sauce, berries compote

Pecan Pie

sweet, crunchy and gooey in a flaky crust

Carrot Cake

raisins, walnuts, cream cheese icing

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blackberry, Cashew Crisp

vanilla ice cream

Cheese Plate

Maaslander, Chaumes, Gorgonzola, Port Salut, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Chocolate Delight no sugar added

chocolate cake, chocolate ganache, whipped cream, chocolate shavings

Brownie Fudge Sundae

mint chocolate chip ice cream, brownie crumbles, rich fudge sauce, whipped cream and toasted almonds

Ice Cream

Vanilla • Rum Raisin

Pineapple Sorbet • Coffee Frozen Yogurt



Vanilla •  Chocolate

AFTER DINNER DRINKS

Love Boat Cordial in souvenir glass 6.95
Tia Maria, Crème 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