

# GALA

## Dinner

### APPETIZERS

 PINEAPPLE BOAT

toasted coconut, strawberries

 LOBSTER MEDALLION

olive oil, lemon, garlic aioli, cherry tomato

### MILLE-FEUILLE OF DUCK PÂTÉ

grilled pears, orange-lingonberry confit

### ESCARGOTS IN RED WINE AND MUSHROOM SAUCE

puff pastry pillow

### SOUPS AND SALAD

#### CREAM OF FIVE MUSHROOMS

porcini, oyster, shiitake, button and enoki mushrooms

#### DUCK AND SAUSAGE GUMBO

onion, celery, bell pepper, scallion, rice

 CHILLED BERRY SOUP

crème de cassis, champagne

 HARICOTS VERTS SALAD WITH PISTACHIO AND TRUFFLE OIL

heart of romaine, walnut-truffle balsamic vinaigrette

### MAINS

#### MUSHROOM RAVIOLI

garlic cream sauce, forest mushrooms, tomato ragoût

#### SESAME STEAK SALAD \*

romaine, soy-glazed oyster mushrooms

#### DOVER SOLE MEUNIÈRE \*

lemon-butter sauce, sautéed asparagus, olive oil red-skin mashed potatoes

 CHATEAUBRIAND \*

cream mashed potatoes, sautéed vegetable bouquet, beef jus and béarnaise

#### OVEN-ROASTED RACK OF LAMB \*

dijon mustard, garlic herb crumbs, pinot noir sauce, ratatouille, savory potato pie

#### OVEN-ROASTED QUAIL

spinach-goat cheese stuffing, shiitake mushroom risotto, glazed pineapple

 ROASTED VEGETABLE TART

tomato fondue, parmesan cheese

### 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

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## DESSERTS

### Chocolate Soufflé

warm dark chocolate sauce

### Carrot Cake

moist cake, flecked with carrot and studded with raisins, walnuts,  
smooth cream cheese icing

### Dutch Apple Tart

tart sliced apples slightly sweetened and blended with cinnamon, soaked raisins  
and baked under flaky sweet lattice pastry dough, served a la mode on request

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Cherry, Pecan 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

moist chocolate cake layered with dark chocolate ganache,  
whipped cream and chocolate shavings

### Marshmallow Sundae

Vanilla ice cream, marshmallow topping, whipped cream

### Ice Cream

Vanilla • Pina Colada

Lemon Sorbet • Coffee Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

<b>Hazel Eyes Cordial</b> in souvenir glass	6.95
Frangelico, Bailey's and Kahlua	
<b>Espresso</b>	1.25
<b>Cappuccino</b>	1.75

ask your beverage server for additional drink selections

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CULINARY COUNCIL



NO SUGAR ADDED