




GALA

Dinner

APPETIZERS

 **FRUIT PALETTE DES ARTISTES**
assortment of fruit, grand marnier

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

STEAK TARTARE *
capers, cornichons and homemade melba toast points


CRISPY CRAB AND SHRIMP ROLL
wasabi-accented crab and shrimp, avocado, cilantro, lemon-aïoli dipping sauce

SOUPS AND SALAD

LOBSTER BISQUE
french cognac, whipped cream

CHEESE TORTELLINI AND VEGETABLE SOUP
tomato, zucchini, celery, carrot, parmesan cheese


 **CHILLED APPLE VICHYSOISE**
ginger, yogurt, cream, cinnamon, apple brandy, granny smith apples

 **GOURMET GREENS AND ROMAINE**
sliced button mushrooms, cucumber and chopped pecans

MAINS

PESTO CHEESE RAVIOLI
heavy cream, sundried tomato, broccoli, parmesan cheese

SAUTÉED SHRIMP CAESAR SALAD
romaine, creamy garlic dressing, parmesan cheese, croutons, sautéed shrimp


 **BROILED LOBSTER TAIL**
potato gratin, vegetable bouquet

BLACK COD WITH VEGETABLE CONFIT
artichoke, tomato, onion, zucchini, pepper, olives, herbs, parsley potato

TOURNEDOS ROSSINI *
toasted crouton, beef tenderloin, foie gras, madeira sauce, parisian potatoes, asparagus spears, carrot batons

ROASTED RACK OF VEAL *
basil coating, mushroom sauce, parisian vegetables, garlic mashed potatoes

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


 **MILLE-FEUILLE OF FOREST MUSHROOMS**
ragoût of button, shiitake, porcini, 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

JUMBO SHRIMP COCKTAIL
american cocktail sauce

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

BROILED NEW YORK STRIP LOIN *

DESSERTS

Cherry Cheesecake

cherry compote

Cappuccino Bomb

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

Carrot Cake

raisins, walnut, and cream cheese icing

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango, Macadamia Crisp

vanilla ice cream

Cheese Plate

Manchego, Beechers, Herb Cheese, Danish Blue,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Apple Tower no sugar added

whipped cream, chocolate shavings

Apple Sundae

vanilla ice cream, cinnamon apples, whipped cream

Ice Cream

Vanilla • Macadamia

Raspberry Sorbet • Blueberry Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass 6.95

Kahlua, Crème de Menthe Green and Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED