

GALA

Dinner

APPETIZERS

TROPICAL FRUIT MEDLEY

kiwi, lychees, papaya, Malibu dressing, coconut

SIBERIAN CAVIAR ON BUCKWHEAT BLINI *

classic condiments

DUCK FOIE GRAS AND RHUBARB

toasted brioche, port wine syrup

ESCARGOTS BOURGUIGNON

herb garlic butter, burgundy wine, French bread

SOUPS AND SALAD

WILD MUSHROOM SOUP

chive oil drizzle, crème fraîche

POTATO SOUP WITH KALE

white sausage, cabbage, white wine

CHILLED HUCKLEBERRY SOUP

topped with tangy, lemon-mint crème fraîche

COCONUT, CARROT AND RADISH SALAD

red beet, cucumber, sweet onion, corn confetti

MAINS

LOBSTER COBB SALAD

lobster, avocado, blue cheese, bacon, tomato, egg, lettuce, signature vinaigrette

BLACK COD WITH VEGETABLE CONFIT *

boiled potato, olive oil, parsley

SURF AND TURF *

filet mignon, lobster tail, herb garlic butter, mushroom basmati rice, sautéed vegetables

OVEN-ROASTED RACK OF LAMB *

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

PHEASANT BREAST IN SAGE WALNUT SAUCE

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

FIVE CHEESE RAVIOLI

pomodoro sauce, tomato basil ragout

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 *

cauliflower gratin, green peppercorn sauce

DESSERTS

Chocolate Soufflé

warm Amaretto-vanilla sauce

Red Velvet Cake

dark chocolate filling, cream cheese icing

Lemon Meringue Pie

lemon custard, flaky crust, soft meringue

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana, Macadamia Nut 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, dark chocolate ganache, whipped cream

Blackberry Sundae

vanilla ice cream, sweetened blackberries, whipped cream

Ice Cream

Vanilla • Macadamia

Passion Fruit Sorbet • Mixed Berries Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Hazel Eyes Cordial in souvenir glass

6.95

Frangelico, Bailey's and Kahlua

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED