


GALA

Dinner

APPETIZERS

 **MARINATED PINEAPPLE SPEARS**
green peppercorn-rum sauce

 **LAYERED VEGETABLE TERRINE**
creamy chive sauce


 **FOIE GRAS, SALMON CAVIAR, SHRIMP**
celery apple salad, pumpernickel bread

ESCARGOTS BOURGUIGNON
herb garlic butter, burgundy wine, french bread

SOUPS AND SALAD


POTATO SOUP WITH LOBSTER
chorizo oil

ITALIAN WEDDING SOUP
vegetables, pasta, miniature meatballs

 **CHILLED COCONUT NUTMEG SOUP**
coconut, yogurt, milk, vanilla, nutmeg


 **MIXED SEASONAL GREENS**
caramelized apple, toasted walnuts, dried cranberries, cranberry-ginger vinaigrette

MAINS

 **PUMPKIN RAVIOLI**
shallots, olive oil, ricotta, basil cream, toasted pistachios

NEW ENGLAND LOBSTER SALAD
thousand island dressing, baby greens, diced avocado, crunchy bacon bits, chopped egg,
cherry tomatoes, cucumber and blue cheese crumbles

POACHED HALIBUT WITH CRAB HOLLANDAISE *
asparagus, parsley potato

 **SURF AND TURF ***
filet mignon, lobster tail, herb garlic butter, porcini 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 with broccoli florets and 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

Snicker Cake

chocolate sponge, peanut-nougat cream, salted caramel frosting

Key Lime Pie

whipped cream, mango sauce

Carrot Cake

raisins, walnuts, cream cheese icing

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry, Almond 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



Apple Tower no sugar added

white sponge, poached cinnamon apples, whipped cream

Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream, roasted walnuts

Ice Cream

Vanilla • Macadamia

Lemon Sorbet • Mixed Berries Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Southern Belle Cordial in souvenir glass 6.95
Grand Marnier and Southern Comfort

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED