

GALA Dinner

APPETIZERS

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

JUMBO SHRIMP COCKTAIL
mustard-curry dip

GOAT CHEESECAKE WITH RED ONION JAM
puff pastry crust

FOIE GRAS WITH APPLE TARTE TATIN *
cassis reduction

SOUPS AND SALAD

 **CREAM OF GREEN ASPARAGUS SOUP**
pesto croutons

CHICKEN AND BROWN RICE SOUP
leeks, carrot, celery, dry sherry

 **CHILLED COCONUT SOUP**
yogurt, milk, vanilla and nutmeg

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

MAINS

 **FIVE CHEESE RAVIOLI**
pomodoro sauce, tomato basil ragout

LOBSTER COBB SALAD
lobster with avocado, blue cheese, bacon, tomato, egg and lettuce,
tossed in our signature vinaigrette

ALMOND-CRUSTED STRIPED BASS *
leek-cream sauce, sautéed carrots, zucchini ribbons and bell pepper

FILET OF BEEF WELLINGTON *
duck liver-mushroom duxelles, beef tenderloin, puff pastry, madeira sauce,
duchess potatoes, asparagus, carrots

PORK TENDERLOIN WITH CREAMY MUSHROOM SAUCE
sundried tomato spätzle, braised celery and cherry tomatoes

PARMESAN-CRUSTED TURKEY BREAST
honey-mustard sauce, vegetable risotto, sautéed cherry tomatoes

 **OVEN-BAKED EGGPLANT PARMIGIANA**
provolone cheese, spaghetti, marinara sauce, fried basil

HOLLAND AMERICA LINE SIGNATURES

FRENCH ONION SOUP "LES HALLES"
gruyère cheese crouton

CLASSIC CAESAR SALAD
parmesan cheese, garlic croutons, anchovies

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

BROILED NEW YORK STRIP LOIN *
cauliflower gratin, green peppercorn sauce

OVEN-ROASTED CHICKEN BREAST

DESSERTS

Chocolate Cheesecake

milk chocolate, raspberry sauce

Golden Pear Purse

red wine coulis

Vanilla Napoleon

chocolate sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Rhubarb Crisp

French vanilla ice cream

Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Linzer Torte no sugar added

hazelnut pastry shell, raspberry jam, pastry lattice veil

Hot Fudge Sundae

French vanilla ice cream, whipped cream, toasted almonds

Ice Cream

Vanilla • Strawberry

Pineapple Sorbet • Banana Frozen Yogurt



Vanilla •  Chocolate Chip

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