



VALENTINE'S DAY

## Appetizers

 PAPAAYA WITH A RAINBOW OF FRUIT  
melon, strawberry, orange liqueur, coconut shavings

 "HEART" OF TUNA TARTARE \*  
spicy tuna maki, curry mayonnaise, pink radish

ESCARGOTS BOURGUIGNON  
herb garlic butter, Burgundy wine, French bread

## Soups & Salad

 CREAM OF FOUR MUSHROOMS  
oyster, shiitake, button and enoki mushrooms

ITALIAN WEDDING SOUP  
vegetables, pasta, meatballs

 CHILLED STRAWBERRY BISQUE  
green peppercorn cream

 ORANGE AND RADICCHIO SALAD  
gourmet greens, orange segments, olives, feta, red onion

 VEGETARIAN

 GLUTEN FREE

 *Vegan* VEGAN

## Entrées

LINGUINI WITH SMOKED SALMON, SCALLOPS AND SHRIMP \*  
sauce pomodoro, sun dried tomato pesto, basil, oregano, olives,  
parmesan cheese, cream

LOBSTER POT PIE  
brandy, mushroom, tarragon, béchamel, old bay spice, peas, celery,  
potato, carrots, fennel, flaky pastry

 SEARED ARCTIC CHAR FILLET \*  
sautéed spinach, beet risotto, caviar hollandaise sauce

LAND AND SEA \*  
filet mignon, prawn, whipped potato, pink pepper corn sauce,  
vegetable bouquet

QUAIL WITH APRICOT BREAD STUFFING  
port wine reduction, sautéed cabbage, roasted potatoes, Grand Marnier

 RED BEET RISOTTO  
arugula salad, pine nuts

## Desserts

VALENTINE'S CHOCOLATE CUP  
mascarpone, chocolate ganache, berries, meringue, pistachio nuts

BOSTON CREAM PIE  
sponge cake, vanilla custard, chocolate glaze

CARROT CAKE  
cream cheese frosting

CRÊPES FRUIT MEDLEY NO SUGAR ADDED  
vanilla custard, fresh fruits

\* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.



## Espresso Drinks

espresso - 1.75

cappuccino - 2.25

extra shot - .50

## Cordial of the Day

LOVE POTION

vodka, amaretto, peach schnapps  
served in a souvenir cordial glass - 7.50

## After Dinner Drinks

Errázuriz, Sauvignon Blanc, Late Harvest - 10

Graham's Six Grape Port - 10.50

Warre's Otima Tawny - 7

Rémy Martin V.S.O.P - 11.50

The Macalan Select Oak Single Malt - 12.50

Grand Marnier - 7.50

Sambuca - 7.50

*An \$18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.*

*A 15% service charge will be automatically added to your bar and beverage purchases.  
Your check may reflect an additional tax for certain ports or itineraries. Prices subject to change.*