



ST. PATRICK'S DAY

— *Dinner* —

St. Patrick's Day Dinner

March 17, 2018

Cocktails

SHAMROCK SHAKER

tequila reposada, apple pucker, agave - 8.50

LUCK OF THE IRISH MARTINI

vodka, dry vermouth, Jameson - 8.50

IRISH REDHEAD

Jameson, grenadine, blackberries - 8.50

Sparkling Wine

DOMAINE STE. MICHELLE BRUT, WASHINGTON

green apple, lemon zest, white floral notes with bracing acidity - 10.50, 42

White Wine

VILLA MARIA SAUVIGNON BLANC, NEW ZEALAND

ripe melon and exotic tropical aromas with a dry finish - 12.25, 49

CHATEAU STE. MICHELLE CHARDONNAY, WASHINGTON

lightly oaked, elegant chardonnay featuring apple and pear fruit character with bright natural acidity - 9.75, 39

Red Wine

NINE HATS RED BLEND, WASHINGTON

dark cherry and plum flavors with notes of cedar, toast and espresso - 69

SPELLBOUND PETITE SYRAH, CALIFORNIA

fresh berries, peppercorns, herbs and gentle spice - 12.25, 49

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.

Appetizers

 **SUMMER FRUIT SALAD WITH SAMBUCA**
Sambuca-flavored dressing

 **GRILLED VEGETABLE TOWER**
olive and goat cheese tapenade, basil coulis

SMOKED TROUT, BAY SHRIMP, HORSERADISH APPLE SALAD *
roasted red beets

**HOT SOBA NOODLES WITH SHRIMP
AND SHIITAKE MUSHROOMS**
sesame oil, scallions, spinach, lime, low-sodium soy sauce, fried plantain

Soups & Salad

PEA, POTATO, HAM HOCK BROTH
leeks, carrots, parsley oil

 **TOM YAM KUNG SOUP**
chicken stock, shrimp, fish ball, galangal, lemongrass, chili,
straw mushroom, cilantro

 **CHILLED APPLE VICHYSOISE**
ginger, yogurt, cream, cinnamon, apple brandy, Granny Smith apples

 **BELGIAN ENDIVE AND ROMAINE**
sliced button mushrooms, cucumber, chopped pecans

 **VEGETARIAN**

 **GLUTEN FREE**

 **VEGAN**

Entrées



PAD THAI NOODLES

rice stick noodles, thai chili sauce, soy sauce, scallions, egg omelet, peanuts, beansprouts, eggplant

TUNA SALAD NIÇOISE *

oregano-lemon olive oil, lettuce, red onion, boiled egg, cherry tomatoes, green beans, olives



THAI COCONUT SEAFOOD POT

eggplant, peppers, jasmine rice, chili, cilantro, lime

BRAISED CORNED BRISKET OF BEEF

potato cabbage cakes, horseradish chive cream, roasted root vegetables

IRISH LAMB STEW

thyme-flavored lamb stock, potato, carrot, cabbage, barley

COQ AU VIN

red wine, mushrooms, onions, bacon, linguine pasta



CHANNA MASALA

chickpeas, onion, tomato, turmeric, garlic, chili, basmati rice, naan

Desserts

BAILEY'S IRISH DOUBLE CREAM CHEESECAKE

graham crumbs crust, bailey's sauce, whipped cream

CREMA CATALANA

orange and lemon zest, cinnamon, caramelized sugar

SICILIAN CASSATA

vanilla sponge cake, mascarpone cream, chocolate shavings, candied fruit, pistachio nuts

CHERRY CRUMBLE NO SUGAR ADDED

pastry crust, vanilla sauce, whipped cream

* 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

NUTTY IRISHMAN

Frangelico, Bailey's Irish Cream - 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 Macallan Select Oak Single Malt - 12.50

Grand Marnier - 7.50

Sambuca - 7.50