

## STARTERS

- Andy Matsuda* **SUSHI ROLL TRIO** \*   
California roll with masago, spicy tuna volcano roll, asparagus-avocado roll
- Kristen Kish* **VINE TOMATO SALAD**   
fig balsamic vinegar, orange oil, garlic caramel
- David Burke* **CRAB CAKE**  
"Baltimore spiced" tomato vinaigrette
- Rudi Sodamin* **ROASTED ZUCCHINI BISQUE**   
apple, basil
- Rudi Sodamin* **COCONUT CRUSTED SHRIMP**  
beet and green beans salad, palm hearts, chive vinaigrette

## DESSERTS

- Jacques Torres* **CHOCOLATE PUFF PASTRY CRAQUELIN**  
pastry cream, praline
- Rudi Sodamin* **RICOTTA RASPBERRY TART**  
vanilla ice cream
- Rudi Sodamin* **HAZELNUT MOUSSE CAKE** NO SUGAR ADDED  
vanilla sponge cake, rum-flavored hazelnut mousse

## MAINS

- Ethan Stowell* **BAKED RIGATONI WITH ITALIAN SAUSAGE**  
tomato sauce, oregano
- David Burke* **ROASTED SPICE-CRUSTED PRIME RIB WITH WILD MUSHROOMS** \*  
vegetable stew, horseradish-mustard mousse
- David Burke* **HALIBUT WITH PROSCIUTTO** \*  
lemon-potato purée, tomato concasee, zucchini
- Kristen Kish* **MAFALDINI**   
champignon sauce, pearl onion, Parmesan
- Jonnie Boer* **ROASTED CHICKEN WITH GNOCCHI**  
fried corn, sour corn, pumpkin

## RECOMMENDED BEVERAGES

<i>White</i>	<i>Bottle</i>	<i>Glass</i>
CALITERRA SAUVIGNON BLANC, CHILE floral notes mingled with white peaches and lemon-thyme	35	9
CHATEAU STE. MICHELLE CANOE RIDGE CHARDONNAY, WASHINGTON bright, juicy flavors of ripe apple and pear provide a long and fresh finish	55	14
<i>Red</i>	<i>Bottle</i>	<i>Glass</i>
CHATEAU STE. MICHELLE COLD CREEK CABERNET SAUVIGNON, WASHINGTON flavors of chocolate, plum, French vanilla, and aromas of currant	59	15
SOKOL BLOSSER EVOLUTION PINOT NOIR, OR ripe fruit, chocolate covered cherries, round and rich	47	12
<i>Dale De Groff Cocktail</i>		
THE RITZ Courvoisier VSOP, Cointreau, maraschino liqueur, fresh lemon juice, Champagne		12

 gluten-free    non-dairy    vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.

\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all beverage purchases. Local sales taxes are applied as required.