

STARTERS • SOUPS • SALADS

- Kristen Kish* **VINE TOMATOES**  
wild fig balsamic vinegar, orange oil, garlic caramel
- Andy Matsuda* **CALIFORNIA ROLL WITH MASAGO ***
spicy tuna Volcano-asparagus avocado roll
- David Burke* **CRAB CAKE**
“Baltimore spiced” tomato vinaigrette
- Rudi Sodamin* **COCONUT CRUSTED SHRIMP**
beet and green beans salad, palm hearts, lemon, chive vinaigrette
- Rudi Sodamin* **ROASTED ZUCCHINI BISQUE**  
apple, basil

MAINS

- Ethan Stowell* **BAKED RIGATONI WITH ITALIAN SAUSAGE**
tomato sauce, oregano
- Kristen Kish* **MAFALDINI**
champignon sauce, pearl onion, parmesan
- David Burke* **ROASTED SPICE-CRUSTED PRIME RIB WITH WILD MUSHROOMS ***
vegetable stew, horseradish-mustard mousse
- David Burke* **HALIBUT WITH PROSCIUTTO * **
lemon-potato puree, tomato concasee,
- Jonnie Boer* **ROASTED CHICKEN WITH GNOCCHI **
fried corn, sour corn and pumpkin
- NEW YORK STRIP LOIN * **
steak fries, garlic herb butter, collard greens
- GARLIC-HERB ROASTED CHICKEN **
avocado, tomato and corn salad
- GRILLED SALMON WITH CAPERS AND DILL * **
cilantro rice
- RUSTIC HOME-MADE LASAGNA**
chunky tomato sauce, basil

 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.

DESSERTS

- Jacques Torres* **CHOCOLATE PUFF PASTRY CRAQUELIN**
pastry cream, praline
- Rudi Sodamin* **RICOTTA RASPBERRY TART**
vanilla ice cream
- HAZELNUT MOUSSE CAKE NO SUGAR ADDED**
vanilla sponge cake, rum-flavored hazelnut mousse
- MIXED BERRY CRISP**
vanilla ice cream
- CRÈME BRULEE**
Grand manier custard, caramelized sugar
- HOT CHOCOLATE FUDGE SUNDAE**
vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

RECOMMENDED BEVERAGES

	<i>Bottle</i>	<i>Glass</i>
<i>White</i>		
CALITERA 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	15
<i>Red</i>		
CHATEAU STE. MICHELLE CANOE RIDGE ESTATE MERLOT, HORSE HEAVEN HILLS, WA 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

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% 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.