

FEATURED BEVERAGES

Cocktails

SIGNATURE LEMON DROP MARTINI Belvedere Vodka, Cointreau, Lemon	12
CLASSIC NEGRONI Bombay Sapphire Gin, Campari, Carpano Antica Vermouth	11
YUZU MARGARITA Don Julio Blanco Tequila, lime, yuzu, agave	11.50
SHIP SHAPE MANHATTAN Vodka, Triple Sec, Fresh Lemon juice	12

Sparkling

	Glass	Bottle
1107 DOMAINE STE. MICHELLE BRUT Columbia Valley, Washington	11	44
1108 LE GRAND COURTAGE BRUT ROSÉ France	12	48

White

1308 CHATEAU STE. MICHELE CHARDONNAY Washington	11	44
2303 BENZINGER SAUVIGNON BLANC California	12	48

Red

1401 SOKOL BLOSSER EVOLUTION PINOT NOIR Willamette Valley, Oregon	13.50	54
1705 BERINGER KNIGHT'S VALLEY CABERNET SAUVIGNON Napa Valley, California	19.50	78

GF gluten free **ND** non-dairy **V** vegetarian **NS** no sugar added

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.

STARTERS

<i>Andy Matsuda</i>	SUSHI ROLL TRIO * ND california roll with masago, spicy tuna volcano roll, asparagus-avocado roll
<i>Ethan Stowell</i>	BABY BEETS V hazelnut pesto, burrata, aged balsamic vinegar, olive oil
<i>David Burke</i>	CRAB CAKE "baltimore spiced" tomato vinaigrette
<i>Rudi Sodamin</i>	ROASTED ZUCCHINI BISQUE GF apple, basil
<i>Rudi Sodamin</i>	COCONUT CRUSTED SHRIMP beet and green beans salad, palm hearts, chive vinaigrette
	CLASSIC CAESAR SALAD parmesan cheese, garlic croutons, anchovies
	FRENCH ONION SOUP gruyère cheese crouton

MAINS

<i>Ethan Stowell</i>	BAKED RIGATONI WITH ITALIAN SAUSAGE tomato sauce, oregano
<i>David Burke</i>	ROASTED SPICE CRUSTED PRIME RIB WITH WILD MUSHROOMS * GF vegetable stew, horseradish-mustard mousse
<i>Jonnie Boer</i>	ROASTED CHICKEN WITH GNOCCHI fried corn, sour corn, pumpkin
<i>Ethan Stowell</i>	ROASTED FENNEL CRUSTED HALIBUT * taggiasca olives, artichoke, roasted fennel, lemon mash
<i>Andy Matsuda</i>	VEGETABLE TEMPURA UDON V asparagus, shitake mushroom, mirin-soy broth
	GRILLED SALMON WITH CAPERS AND DILL * GF cilantro rice
	GARLIC-HERB ROASTED CHICKEN GF avocado, tomato and corn salad
<i>Morimoto</i>	MORIMOTO EPICE LOBSTER TAILS lemon foam, seasonal vegetables
<i>Morimoto</i>	FRESH BLACK COD YUZU yogurt miso pickle vegetables, kimchi eggplant, fried rice, garlic soy
<i>Club Orange</i>	BRAISED BEEF SHORT RIB pineapple pico, mole
	DESSERTS
<i>Jacques Torres</i>	CHOCOLATE PUFF PASTRY CRAQUELIN pastry cream, praline
<i>Rudi Sodamin</i>	RICOTTA RASPBERRY TART vanilla ice cream

Rudi Sodamin **HAZELNUT MOUSSE CAKE** 
vanilla sponge cake, rum-flavored hazelnut mousse

PEACH CRISP
vanilla ice cream

ICE CREAM

ARTISAN CHEESE PLATE
asiago, gouda, brie, edam