

BEVERAGES

COCKTAILS

Classic Negroni	11
Yuzu Margarita	11.50
Gala Lemon Drop Martini	12
Ship Shape Manhattan	12

WINES

Domaine Ste. Michelle Brut, Columbia Valley, Washington	11 44
Chateau Ste. Michelle Chardonnay, Washington	11 44
Sokol Blosser Evolution Pinot Noir, Willamette Valley, Oregon	13.50 54
Oberon Cabernet Sauvignon, California	16 64

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

ROASTED BEETS, ORANGE SEGMENTS ^{GF} ^V

pistachio, feta cheese

JUMBO SHRIMP COCKTAIL ^{GF}

horseradish, cocktail sauce

ESCARGOT BOURGUIGNON

herb garlic butter, burgundy wine, french bread

SUNCHOKE SOUP ^{GF}

chipotle powder, toasted pumpkin seeds, chive oil

APPLE, PEAR AND CUCUMBER SALAD ^V

mixed green, dried cranberry, blue cheese crouton

CLASSIC CAESAR SALAD

parmesan cheese, garlic croutons, anchovies

FRENCH ONION SOUP

gruyère cheese crouton

^{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.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

MAINS

CRACKED PEPPER TENDERLOIN WITH LOBSTER * ^{GF}

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

TANGERINE GLAZED DUCK BREAST *

wild rice, potato pancake, red cabbage

THREE CHEESE TORTELLINI ^V

arrabiata sauce, grilled vegetables

PAN-SEARED HALIBUT * ^{GF}

parsnip purée, arugula oil, roasted Italian vegetables

CAULIFLOWER STEAK ^V

tahini, orzo, zaatar, asparagus

GARLIC-HERB ROASTED CHICKEN ^{GF}

avocado, tomato and corn salad

GRILLED SALMON WITH CAPERS AND DILL * ^{GF}

cilantro rice

YUZU FRESH BLACK COD * 25

yogurt miso pickle vegetables, Kimchi, fried rice, garlic soy

MORIMOTO EPICE LOBSTER TAILS * 25

lemon foam, seasonal vegetable

DESSERTS

DULCE DE LECHE AND COCONUT TART

dulce de leche filling, sweet coconut flakes

WARM CHOCOLATE LAVA CAKE

orange cream

TIRAMISÙ ^{NS}

mascarpone cream, coffee and kahlúa-soaked sponge cake

RHUBARB CRISP

vanilla ice cream

ARTISAN CHEESE SELECTION

swiss cheese, cheddar, monterey jack, Roquefort blue cheese

AFTER DINNER

Disaronno Amaretto	9.25
Remy Martin VSOP	15
Highland Park Single Malt	12
Graham's 6 Grapes Port	11
Solo Espresso	2.75
Cappuccino	3.75

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