December 19, 2018

STARTERS • SOUPS • SALADS

REGIONALLY INSPIRED

CALYPSO SHRIMP COCKTAIL
mustard-Calypso sauce

QUINOA AND POMEGRANATE
roasted pumpkin, goat cheese

VEGETABLE SPRING ROLL
rice noodle, sweet chili

CREAM OF MUSHROOM SOUP
drizzled with chive oil

CHEESE TORTELLINI AND VEGETABLE SOUP
tomato, zucchini, celery, carrot, Parmesan cheese

GARDEN BOUNTY
greens, cabbage, radish, red bell pepper, sourdough croutons

MAINS

REGIONALLY INSPIRED

CARNE ASADA *
grilled steak, steamed rice, black beans, guacamole, warm flour tortillas

SPAGHETTI ALL'AMATRICIANA
spicy Roma tomato sauce, crisp pancetta, basil

GRILLED DUCK SALAD WITH DRIED SOUR CHERRIES *
frisée, watercress, mâche, poached egg, walnuts, tarragon, sour cherry vinaigrette

CRISPY SWEET-AND-SOUR SHRIMP
steamed jasmine rice, sweet-and-sour vegetables

ROASTED SEABASS WITH BARBECUE SAUCE *
couscous, braised Savoy cabbage

CHEF RUDI'S CLASSIC WIENER SCHNITZEL
home fried potatoes, lingonberry compote, green beans

CHEF RUDI'S CLASSIC ROSEMARY ROASTED CHICKEN
carrots, green beans, herb stuffing

VEGETARIAN BEAN TACO WITH SALSA VERDE
corn, Monterey Jack cheese, lime-cilantro rice

gluten-free non-dairy vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
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.

December 19, 2018

AVAILABLE DAILY

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

OVEN-ROASTED CHICKEN
quinoa pilaf, herb roasted vegetables, jus

BROILED NEW YORK STRIP LOIN *
cauliflower gratin, green peppercorn sauce

GRILLED SALMON WITH GINGER-CILANTRO PESTO *
basmati rice, Swiss chard, garlic cherry tomatoes

MAINE LOBSTER $20

BROILED WHOLE LOBSTER WITH SOFRITO SAUCE
red mojo, black bean-coconut rice, fried plantains, sautéed vegetables

STONE CRAB $40

FLORIDA STONE CRAB CLAWS
Dijon aioli, lime

DRINKS

James Sucklings'
WINE SELECTIONS

WHITE

EROICA "CHATEAU STE. MICHELLE – DR.LOOSEN' RIESLING $69
Washington - Offers clean crisp mandarin aromas and flavors with subtle mineral notes

RED

HEDGES RED MOUNTAIN $74
Penetrating, full and rich with ripe red fruit and silky tannins

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.

December 19, 2018

DESSERTS

Whiskey Chocolate Torte
moist chocolate cake, whiskey flavored ganache

Tropical Fruits Cheesecake
whipped cream

Coconut Mille Feuille
passion fruit sauce, chocolate ganache

Crème Brûlée
Grand Marnier-scented custard, caramelized sugar

Strawberry Crisp
French vanilla ice cream

Cheese and Fruit
Maytagblue, Brie, Beechers Dutch Hollow Dulcet, Gouda

Sliced Fruit Plate
selection of fresh fruit

Hazelnut Mousse Cake no sugar added
vanilla sponge cake, rum-flavored hazelnut mousse

Forest Berries Sundae
French vanilla ice cream, berries toppings, whipped cream

Ice Cream
Vanilla or Tiramisu

Watermelon Sorbet or Raspberry Frozen Yogurt

Vanilla Strawberry

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass Grand Marnier & Crème de Cacao White	7.50
Espresso	2.50
Cappuccino	3.50

ask your beverage server for additional drink selections

gluten-free non-dairy vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
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.