

Captain's
GALA
— *Dinner* —

APPETIZERS

Pineapple Boat

toasted coconut

Jumbo Shrimp Cocktail

American cocktail sauce

Escargots Bourguignon

herb garlic butter, Burgundy wine, French bread

SOUPS AND SALAD

Caribbean Fish Chowder

roasted red bell pepper, cream, potato, celery and diced pumpkin

French Vegetable Pot "Petite Marmite"

beef consommé, diced vegetables, fines herbs

Chilled Cranberry Soup

sweetened yogurt, mint

Garden Bounty

gourmet greens, cabbage, radish, red bell pepper, sourdough croutons

ENTRÉES

Baked Ricotta Stuffed Shells

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

*** Seared Beef Tataki Salad**

lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette

*** Seared Fluke with Lemon-Parsley Vinaigrette**

Swiss chard, saffron-jasmine rice

*** Surf and Turf**

filet mignon, lobster tail, herb garlic butter, porcini basmati rice, sautéed vegetables

*** Rack of Lamb with Tomato Couscous and Garlic Pearls**

roasted red bell pepper, sautéed artichoke

*** Maple-Lacquered Duck Breast**

corn-cranberry pudding, candied figs, braised Swiss chard, cider vinegar sauce

Truffled Mushroom Risotto

Parmesan and mascarpone cheeses

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

DESSERTS

Chocolate Soufflé

warm dark chocolate sauce

Balsamic Strawberries

white chocolate mousse

Coconut Panna Cotta

toasted coconut, fruit salsa

Black Forest Cake *No Sugar Added*

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

Cherries Jubilee Sundae

French vanilla ice cream, cognac-infused Bing cherries, whipped cream, chopped nuts

Chef Rudy

“ *Cooking is about life, it's about energy,
it's about joy and it's about sharing* ”



Holland America Line

A Signature of Excellence