



## STARTERS • SOUPS • SALADS

- Chilled Lychees with Kiwi Wedges** GOURMET VEGETARIAN  
Sprinkled with freshly chopped mint and served with mango and raspberry sauce
- Chilled Green Asparagus with Oven-Roasted Tomatoes**  
Presented with Buffalo Mozzarella and a drizzle of basil oil
- Fusion Crab Cakes with Mango Slaw**  
Hand-formed crab cakes flavored with coconut, cilantro, ginger, lime and curry,
- White Bean Soup Piemontese**  
chorizo sausage, white truffle oil
- Udon Noodle Soup with Pork**  
shiitake mushrooms, ginger, sesame seeds and green onions
- Chilled Pineapple Soup** GOURMET VEGETARIAN  
strawberries, toasted macadamias
- Radicchio and Arugula** GOURMET VEGETARIAN  
roasted forest mushrooms, tomato, mandarin crescents, organic mixed seeds

## HOLLAND AMERICA LINE SIGNATURES

**French Onion Soup "Les Halles"**  
Gruyère cheese crouton

**Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies

## MAINS

**Fettuccine Gorgonzola**  
cream sauce, sun-dried figs, dates

**Pacific Rim Salad**  
grilled chicken, mixed greens, cucumber, green onion, bell pepper, green beans,  
mango, crisp wonton, almond nuts, sesame seeds, signature vinaigrette

**Grilled Fresh Hawaiian Opah with Roasted Corn Salsa \***  
black bean rice, sautéed green beans

**Red Wine-Braised Brisket**  
paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

**"Lu'au Platter"**  
A delicious sampling of barbecue chicken, barbecue pork ribs,  
and beef short ribs, served atop sticky rice and fresh snow peas

**Roasted Crispy Duck \***  
pineapple sweet-and-sour sauce, stir-fried vegetables, fried egg noodles

**Couscous Florentine** GOURMET VEGETARIAN  
couscous, spinach, grilled vegetable kebab, dill-sour cream sauce

## HOLLAND AMERICA LINE SIGNATURES

**Grilled Salmon with Ginger-Cilantro Pesto \***  
basmati rice, Swiss chard, garlic cherry tomatoes

**Grilled New York Strip Loin \***  
cauliflower gratin, green peppercorn sauce

**Oven-Roasted Chicken**  
quinoa pilaf, herb roasted vegetables, jus

## DESSERTS

**Chocolate Fudge Tartlet**  
roasted pistachios

**Coconut Rum Cake**  
moist pound cake, Malibu coconut rum, vanilla sauce


**Caramelized Mille-feuille**  
espresso cream, vanilla ice cream

**Crème Brûlée**  
Grand Marnier-scented custard, caramelized sugar

**Mango Blueberry Crisp**  
French vanilla ice cream



**Cheese and Fruit**  
English Stilton, Humboldt Fog, Beecher's Marco Polo, Old Amsterdam

**Sliced Fruit Plate**  
selection of fresh fruit

 **Passion Fruit Mousse Torte no sugar added**  
Delicate sponge cake topped with a thick  
layer of sweet, sugar-free passion fruit mousse

**Raspberry Sundae**  
French vanilla ice cream, raspberries, whipped cream, almond cookie

**Ice Cream**  
Vanilla • Red Cactus Pear  
Lemon Sorbet • Black Cherry Frozen Yogurt

 Vanilla •  Chocolate Chip

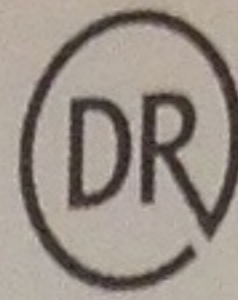
## AFTER DINNER DRINKS

**After Eight Cordial** in souvenir glass  
Kahlua, Crème de Menthe Green and Bailey's Irish Cream 5.95

**Espresso** 1.25

**Cappuccino** 1.75

ask your beverage server for additional drink selections



# GALA

## Dinner

### APPETIZERS

STRAWBERRY-BANANA-BLUEBERRY  
coconut cream

PINEAPPLE JUMBO SHRIMP COCKTAIL  
sweet Thai chili aioli

\* FOIE GRAS AND RHUBARB  
pecan, brioche loaf

### SOUPS AND SALAD

CITRUS TOMATO SOUP  
Greek yogurt, pesto crotons

THAI CHICKEN AND FORBIDDEN RICE SOUP  
mint, kaffir lime, cilantro

DATE, GOAT CHEESE AND BABY GREENS  
raspberry vinaigrette

### ENTRÉES

\* Tournedos Rossini  
toasted crouton, beef tenderloin, duck liver pâté, Madeira,  
Parisian potatoes, asparagus spears, carrot batons

\* Boneless Lamb Loin en Croûte  
mushroom duxelles, Merlot reduction, Parisian-style potatoes,  
sautéed green beans with bacon

\* Seared Duck Breast with Apricot  
chocolate peppercorn vinaigrette, pancetta cabbage

Cheese Tortellini  
spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

Steamed Alaskan Crab with Garlic-Herb Butter  
cilantro-coconut rice, sautéed julienne vegetables

Zucchini Tomato Tart  
Moroccan-spiced roasted vegetables, quinoa

### DESSERTS

Double Chocolate Cheesecake  
white chocolate sauce

Soufflé au Grand Marnier  
vanilla sauce

Poached Pear  
pomegranate-berry coulis

Raspberry Mousse Torte No Sugar Added  
white sponge, raspberry mousse

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