

HOLLAND AMERICA LINE

150
GALA



Holland America Line®

SAILING **150** YEARS

Anniversary Beverages

Dutch 75 11.50
De Lijn Gin, lemon juice, sparkling wine, orange twist

Dutch 150th Martini 12
De Lijn Gin, Noilly Prat Dry Vermouth, orange twist

De Lijn Gin Tonic 13
Fever Tree tonic, seasonal botanicals

Heineken Premium Malt Lager 7.75
Brewed in Holland

Wines

Domaine Carneros Brut 18 | 72
California

Chateau Ste. Michelle Chardonnay 11 | 44
Washington

Sokol Blosser Evolution Pinot Noir 13.50 | 54
Oregon

Beringer Knight's Valley
Cabernet Sauvignon 19.50 | 78
California

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.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

First

Cocktail de Crevettes Louis

Jumbo Shrimp Cocktail - boiled egg, asparagus, Louis dressing

Chaufroid of Duckling Bigarade *


Orange Duckling Chaufroid - jellied orange chutney, frisée, endive, vinaigrette

Crabe et Artichaut Américaine

Crab and Artichoke Dip - spinach, truffle, gruyère

Salade Panachee 

Mixed Green Salad - cucumber, avocado, radish, tomato, bell peppers, carrot

Potage Solférino 

Tomato and Potato-Chive Dumpling Soup - leek, carrot, cream

Second

Raviole de Fromage avec Porcini Beurre Noisette

Cheese Ravioli with Porcini Brown Butter - garlic, hazelnut

Filet de Boeuf Nivernaise et Crevettes Newberg *


Glazed Beef Tenderloin with Shrimp Newberg - French peas, parsley potatoes, bordelaise reduction

Carré d'agneau à la Ambassadeur *

Rack of Lamb Ambassador - mushroom stuffed artichoke, horseradish, mustard, duchess potatoes, asparagus

Fresh Flounder Flamande with Tomato-Basil Concassée *

Fresh Braised Flounder - white wine reduction, leek, lemon, saffron pilaf

Tarte au Chèvre avec Oignons Caramélisés 

Goat Cheese Tart with Caramelized Onion - ratatouille

Morimoto Epice Lobster Tails * 25

Two 5oz lobster tails, lemon foam, seasonal vegetables

Morimoto Fresh Black Cod Yuzu * 25

Yoghurt miso pickle vegetables, kimchi eggplant, fried rice, garlic soy

15 oz Pinnacle Grill Boneless Ribeye * 20

shallot confit, aged balsamic, green peppercorn sauce, baked potato

Third

Gâteau de Lave au Chocolat

Warm Flourless Chocolate Cake - caramel sauce, steusel, vanilla ice cream

Hollandse Appeltaart à la Mode

Dutch Apple Pie with Ice Cream - whipped cream, powdered sugar

Gâteau au Fromage Blueberry NO SUGAR ADDED

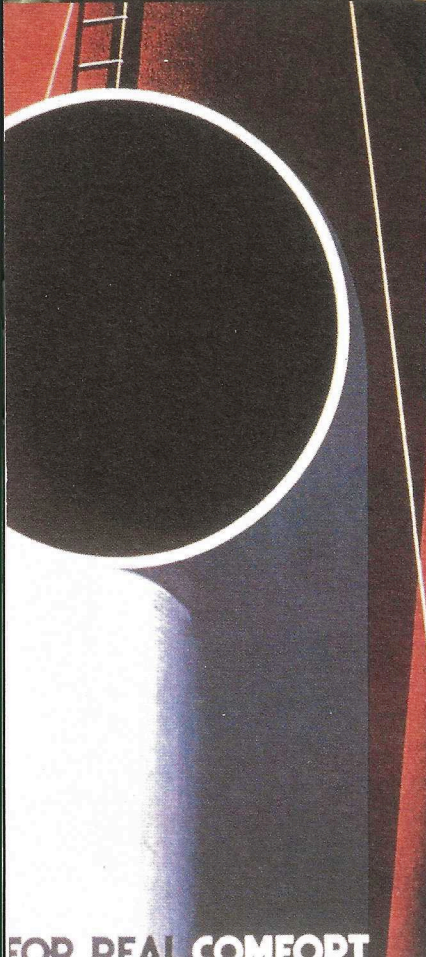
Blueberry Cheesecake - orange cream, streusel



AMERIKA
Schiffahrts  Gesell

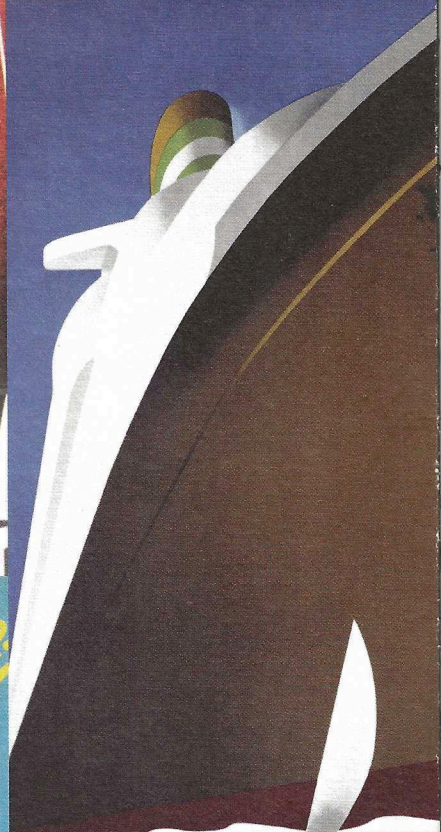


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