

COCKTAILS

Mistletoe Martini 11
Grey Goose Vodka, Elderflower liqueur, cranberry juice, simple

DeLijn Ginger Mojito 11
Deljin Gin, Ginger Beer, lime wedge, mint leaves, simple

WINES

Holland America Line Sparkling Wine 10 | 40
Washington

Chateau Ste. Michelle 12 | 48
Chardonnay, Washington

Sokol Blosser Evolution 14 | 56
Pinot Noir, Willamette Valley, Oregon

Oberon 18 | 72
Cabernet Sauvignon, California

STARTERS

from the Caribbean
Strawberry Pineapple Passion Fruit
coconut cream syrup

from Scandinavia
Salmon and Shrimp Sampler *
gravlax, smoked salmon, dilled shrimp, mustard sauce

from Asia
Thai Crab Cakes
sweet chili-ginger sauce, lime, papaya salad

from the U.S.A.
Pumpkin and Apple Soup
toasted pumpkin seeds

from Spain
Gazpacho
tomato, cucumber, cilantro, lime juice

from Mexico
Caesar Salad
Cotija cheese, tortilla strips

vegetarian No Sugar Added

* 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.

MAINS

from Canada
Maple Glazed Salmon *
shrimp scampi, green beans, pecan wild rice

from Italy
Butternut Squash Ravioli
green zucchini, cherry tomato, basil pesto, fresh mozzarella,

from Norway
Crackling Pork Belly
braised red cabbage, smashed potato, apple compote

from England
Roasted Striploin Beef *
Yorkshire pudding, roasted potatoes, parsnips, green peas

from Austria
Roasted Goose
red wine braised cabbage, poached apple with cranberries, almond croquette

from the U.S.A.
Creole Jambalaya *
scallops, crayfish, crab, peppers, Andouille sausageMorimoto Epice

from the Mediterranean
Eggplant Parmigiana And Wild Mushroom Risotto
asparagus coulis

BY IRON CHEF MORIMOTO

Fresh Catch Grouper* 25
braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails 25
seasonal Asian greens

DESSERTS

from France
Chocolate Yule Log
almond nougatine

from the USA
Southern Pecan Pie
vanilla-bourbon sauce

from Australia
Strawbery Passion Pavlova
whipped cream, fresh fruit

from Canada
Bread Pudding
cherry almond bread pudding

AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Rémy Martin VSOP 17

Highland Park Single Malt 13

Graham’s Six Grapes Port 13

Solo Espresso 2.75 Cappuccino 3.75