

CHAMPAGNE & SPARKLING

Holland America Line Sparkling Wine, WA 10 | 40

Ca’ Marian Prosecco, DOC, IT 11 | 44

Le Grand Courtage Brut Rose, Fr 12.50 | 50

Taittinger Brut Champagne, Fr 22 | 88

Dom Perignon Brut, Fr 225

Louis Roederer Cristal Brut, Fr 415

STARTERS

Shrimp Cocktail *

avocado, cucumber, tarragon aioli

Buffalo Mozzarella Salad with Prosciutto *

beefsteak tomato, taggiasca olives, balsamic glaze

Escargot Bourguignon *

herb garlic butter, burgundy wine, French bread

Crab & Corn Bisque

sherry, green onion, bell peppers, sourdough croutons

Chilled White Gazpacho

apples, grapes, sherry vinegar, almonds

New Year’s Eve Celebration Salad 🌿

mozzarella, cucumber, tomatoes, walnuts, dried cherries

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons,
Caesar dressing, anchovies

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.

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection.

MAINS

Lobster Tail, Filet Mignon *

Spanish rice pilaf, green beans, garlic-chimichurri butter

Pappardelle Pasta

mascarpone, charred pumpkin, Roma tomatoes, sage oil

Roasted Veal Rack *

candied pecans, apples, Marsala sauce, potato galette, zucchini

Five Spice Duck Breast

château potatoes, red cabbage, port reduction, confit fig, asparagus

Blackened Seabass, Chipotle Aioli *

cherry tomatoes, eggplant, green peas

Artichoke, Spinach & Brie Quiche 🌿

arugula pesto, lemon quinoa salad

New York Striploin Steak *

steak fries, garlic herb butter

Garlic Herb Roasted Chicken

avocado – tomato corn salad

Brown Sugar Glazed Salmon *

roasted root vegetables, cranberry pecan rice pilaf

Fresh Catch Grouper * 25 - Morimoto

braised, soy ginger reduction, steamed baby bok choy, baby carrots

Yuzu Butter Grilled Lobster Tails - 25 - Morimoto

seasonal Asian greens

DESSERTS

Chocolate-Honey Baked Tart

fresh berries, vanilla cream

Jacques Torres Chocolate Countdown

chocolate-hazelnut mousse

Grand Marnier Crème Brulée

sugar crisp

Raspberry Paris-Brest

almonds, ricotta cream

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