

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 Arctic Char *

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 sausage Morimoto 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

Strawberry 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