

## 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 <sup>🌿</sup>

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 <sup>🌿</sup>

\* 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 <sup>🌿</sup>

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