

HAPPY
NEW YEAR





RECOMMENDED WINES

CHARDONNAY, ARCIERO Glass 4.00 • Bottle 17.00
WOLF BLASS, CABERNET SAUVIGNON Glass 5.40 • Bottle 22.75

APPETIZERS

FRESH CURED GRAVLAX
sweet mustard sauce

BAY SHRIMP LOUIS
Russian cocktail sauce

COPPA HAM
poached red wine pears

DEEP FRIED ALMOND CRUSTED MOZZARELLA
grilled pear, orange Cumberland sauce

THREE CHEESE TORTELLINI
tossed with sundried tomato pesto, Prosciutto julienne

SOUPS & SALADS

COCK-A-LEEKIE SOUP
with leeks, potatoes, prunes

LOBSTER BISQUE
vintage brandy

CHILLED AVOCADO SOUP
topped with cilantro pesto, sour cream

TORN ROMAINE LETTUCE
*tomato, wedges, cucumber slices, shredded four cheeses, toasted sunflower seeds,
alfalfa sprouts and olives*
*Your Choice Of Dressing: Thousand Island, Honey Dijon, Creamy Italian and
Fat Free Lemon Herb*

SPINACH WITH PINK GRAPEFRUIT SEGMENTS
oven roasted corn and pepper confetti, balsamic vinegar dressing

CHEF KEES VAN SANTEN'S DINNER RECOMMENDATIONS

COPPA HAM WITH POACHED RED WINE PEARS

SPINACH WITH PINK GRAPEFRUIT SEGMENTS

SLOW ROASTED PRIME RIB OF BEEF

STRAWBERRY SENSATION MOUSSE CAKE

ENTRÉES

BRAISED LAMB SHANKS

caramelized onions, mashed potatoes, zucchini in tomato sauce

SAUTÉED CALF'S LIVER

apple and bacon, sautéed bokchoy and homefries

SLOW ROASTED PRIME RIB OF BEEF

baked potato, green beans with almond, carrot Vichy

STEAMED CRAB LEGS

fried garlic rice and mixed vegetables

GRILLED SWORDFISH "VERA CRUZ"

topped with bay shrimp, spicy potato teezers, sautéed spinach

VEGETARIAN ENTRÉE

★ VEGETARIAN CURRY MADRAS

mango chutney, crisp onions, toasted coconut and raisins in basmatic rice ring

THE LIGHTER FARE

FRESH CURED GRAVLAX

SPINACH WITH PINK GRAPEFRUIT SEGMENTS

GRILLED SWORDFISH "VERA CRUZ"

CHOCOLATE BROWNIES

★ Indicates a spicy dish.

Upon request, substitute a baked potato, served with sour cream, chives and bacon bits.

The above entrées can be served with the sauce on the side, upon request.

Holland America Line features Alberta grain-fed beef.

