

## STARTERS

*Andy Matsuda*

**SUSHI ROLL TRIO \* **

California roll with masago, spicy tuna volcano roll, asparagus-avocado roll

*Kristen Kish*

**VINE TOMATO SALAD **

fig balsamic vinegar, orange oil, garlic caramel

*David Burke*

**CRAB CAKE**

“Baltimore spiced” tomato vinaigrette

*Rudi Sodamin*

**ROASTED ZUCCHINI BISQUE **

apple, basil

*Rudi Sodamin*

**COCONUT CRUSTED SHRIMP**

beet and green beans salad, palm hearts, chive vinaigrette

## MAINS

*Ethan Stowell*

**BAKED RIGATONI WITH ITALIAN SAUSAGE**

tomato sauce, oregano

*David Burke*

**ROASTED SPICE-CRUSTED PRIME RIB WITH WILD MUSHROOMS\***

vegetable stew, horseradish-mustard mousse

*David Burke*

**HALIBUT WITH PROSCIUTTO \***

lemon-potato purée, tomato concasee, zucchini

*Kristen Kish*

**MAFALDINI **

champignon sauce, pearl onion, Parmesan

*Jonnie Boer*

**ROASTED CHICKEN WITH GNOCCHI**

fried corn, sour corn, pumpkin

 gluten-free    non-dairy    vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-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.

## DESSERTS

### *Jacques Torres*

#### CHOCOLATE PUFF PASTRY CRAQUELIN

pastry cream, praline

### *Rudi Sodamin*

#### RICOTTA RASPBERRY TART

vanilla ice cream

### *Rudi Sodamin*

#### THE MASTER CHEF'S SUNDAE NO SUGAR ADDED

vanilla ice cream, tropical fruit, whipped cream, roasted macadamia nuts

## RECOMMENDED BEVERAGES

### *White*

*Bottle Glass*

#### CALITERRA SAUVIGNON BLANC, CHILE

floral notes mingled with white peaches and lemon-thyme

35

9

#### CHATEAU STE. MICHELLE CANOE RIDGE

#### CHARDONNAY, WASHINGTON

bright, juicy flavors of ripe apple and pear provide a long and fresh finish

55

14

### *Red*

*Bottle Glass*

#### CHATEAU STE. MICHELLE COLD CREEK

#### CABERNET SAUVIGNON, WASHINGTON

flavors of chocolate, plum, French vanilla, and aromas of currant

59

15

#### SOKOL BLOSSER EVOLUTION PINOT NOIR, OR

ripe fruit, chocolate covered cherries, round and rich

47

12

### *Dale De Groff Cocktail*

#### THE RITZ

Courvoisier VSOP, Cointreau, maraschino liqueur,  
fresh lemon juice, Champagne

12

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all beverage purchases. Local sales taxes are applied as required.