

## APPETIZER

### Lobster Salad 'Le Cirque'

poached lobster with haricots verts and citrus

### \* Le Trio

caviar, smoked salmon and pâté de foie gras

### Caesar Salad

interpretation of the classical salad

## SOUP

### Butternut Squash with Huckleberries

with sage Chantilly

### Chilled Yogurt and Melon

with shrimps

## MAIN COURSES

### \* Seared Alaskan Black Cod

leek, red wine beurre rouge

### \* Rack of Lamb

goat cheese panisse, artichokes, and arugula

### \* Châteaubriand

horseradish flan, sweet and sour baby beets

### Three Cheese Ravioli

fresh basil tomato

### Chicken Under a Brick

sautéed vegetables, ginger honey jus

## DESSERT

### Crème Brûlée 'Le Cirque'

### Chocolate Soufflé

traditional chocolate soufflé with vanilla gelato

### Napoleon - Fresh Berries

### Assortment of Sorbets

\*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, poultry, milk, and/or eggs may increase your risk for food borne illness, especially if you have certain medical conditions

## LE CIRQUE'S RECOMMENDATION

### **Ruffino Pinot Grigio, Italy**

Very fragrant, elegant and well structured  
Glass 11 / Bottle 44

### **Perrin Cotes du Rhone**

Full bodied, rich with a peppery finish 44

Enjoy a glass of sparkling wine and two glasses of our  
Wines from Le Cirque collection attract a surcharge of only \$20.

## WHITE WINE

### **Michel Redde Pouilly Fume, France**

Highly expressive nose and a mouth-smacking finish 64

### **Cloudy Bay Sauvignon Blanc, New Zealand**

Herbaceous flavors with hints of citrus fruits 79

### **Marques de Caceres, Spain**

Delicious flavors of pears and apples 34

### **Laboure - Roi Pouilly Fuisse, France**

Collage of white fruits flavors, lively floral undertone, 34

### **Franciscan Chardonnay, California**

Lively and lengthy on the palate with a great body 52

### **Conundrum, California**

Peach, apricot, green melon and pear 44

## RED WINE

### **Meridian Pinot Noir, Italy**

Bing cherry with hints of strawberry, roses and violets 42

### **Chateau Ste Michelle, Canoe Ridge Merlot, Washington**

A medium to full bodied rich, berry flavored long finish wine 74

### **Beringer Founders Estate Cabernet Sauvignon, California**

Bursts with cassis, black fruit and sweet brown spice 44

### **Arboleda Carmenère, Chile**

Dark berries with plums, dark cherries and violets 54

### **Castello Banfi Brunello Di Montalcino, Italy**

Soft and velvety with licorice, spices and cherry notes 114

A 15% service charge will be automatically added  
to all beverage purchases. An \$18 corkage fee applies to wines  
that are not included in the Holland America Line selection.

All wines subject to availability.