



## STARTERS • SOUPS • SALADS



### Maple Fruit Mélange

seasonal fruit, maple-apple juice reduction

### Seared Ahi Tuna Carpaccio \*

jicama chips, papaya-ginger relish



### Chilled Green Asparagus with Oven-Roasted Tomatoes

buffalo mozzarella, basil-infused olive oil

### Crispy Sweetbreads

green pea emulsion, Port-balsamic shallot reduction



### Cream of Cauliflower

cauliflower, celery, leeks, cream



### Pistou Soup

provençale vegetables, white beans, pesto oil



### Chilled Green Pea and Mint Soup

sautéed shallots, vegetable stock, chives

### Boston Bibb Lettuce

roasted tomato, bell pepper, organic mixed seeds

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS



### Gnocchi with Garlic Cream Sauce

balsamic-glazed pearl onions



### Avocado Citrus Salad

avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette, grilled chicken upon request

### Grilled Mahi-Mahi with Roasted Corn Salsa \*

black bean rice, fried plantain

### Bourbon-Glazed Black Cod \*

grilled fennel, buttered carrots, steamed cauliflower, cumin-thyme rice pilaf

### Prime Rib of Beef au Jus \*

green bean almandine, sugar-glazed carrots, baked potato

### Veal Cordon Bleu

fondant potatoes, assorted vegetables, herbed-tomato sauce

### Cornish Game Hen with Almond Brown Rice Stuffing

brussels sprouts with chestnuts, dilled carrots, sage gravy



### Curried Vegetable Cutlet

Indian spices, garbanzo beans, tomato sauce, baby bok choy

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, Swiss chard, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

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## DESSERTS

### Bitter-Sweet Chocolate Tart

berries compote

### Strawberry Amaretto Torte

strawberry jam, whipped cream, strawberry compote

### Apricot Charlotte

apricot Bavarian cream, ladyfinger sponge

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Mango Crisp

French vanilla ice cream

### Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Apple Tower

white sponge cake, cinnamon apples, whipped cream

### Blueberry Sundae

vanilla ice cream, sweetened blueberries, whipped cream

### Ice Cream

Vanilla • Rocky Road

Orange Sorbet • Chocolate Frozen Yogurt



Vanilla •  Coffee Fudge

## AFTER DINNER DRINKS

After Eight Cordial in souvenir glass

6.95

Kahlua, Crème de Menthe Green and Bailey's Irish Cream

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED