

Chefs Dinner

Starters • Soups • Salads

Tropical Fruit Medley

kiwi, mango, papaya, Malibu dressing, coconut

Bruschetta di Parma *

toasted focaccia, mascarpone, roasted red bell pepper, prosciutto, extra virgin olive oil

Lobster and Shrimp Tower with Avocado Salsa

tomato, olive oil, lime and cilantro

Mussels à la Marinière

shallots, white wine, vegetable julienne

Chef's Potato Soup with Mushrooms

roots vegetables, chanterelles, marjoram

Duck and Sausage Gumbo

onion, celery, bell pepper, scallion, rice

Chilled Watermelon Gazpacho

lemon sorbet, lime leaves

Haricots Verts Salad with Fig

heart of romaine, walnut-truffle vinaigrette

Mains

Spaghetti Bolognese

red wine enhanced meat sauce, grated parmesan cheese

Sesame Steak Salad *

romaine, soy-glazed oyster mushrooms

Halibut Fish and Chips *

steak fries, sauce tartar, malt vinegar

Szechuan Shrimp with Thai Basil

chili peppers, asian spices, straw mushrooms, sweet bell peppers and scallions, glazed in a light chili sauce

Filet Mignon *

grilled beef tenderloin, mashed potato, asparagus, sauce béarnaise

Wiener Schnitzel Old Vienna Style

warm fingerling potato salad, cranberry sauce

New England Chicken Pot Pie

potato, green peas, carrot, celery, tarragon, cream and a flavorful chicken stock baked under a puff pastry crust

Mille-Feuille of Forest Mushrooms

ragoût of button, shiitake, oyster and morel mushrooms, crispy potato wafers

Holland America Line Signature

French Onion Soup "Les Halles", Gruyère cheese crouton

Classic Caesar Salad, Parmesan cheese, garlic croutons, anchovies

Jumbo Shrimp Cocktail, American cocktail sauce

Grilled Salmon with Ginger-Cilantro Pesto * basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin * sautéed mushroom, green peppercorn sauce

Oven-Roasted Chicken Breast, quinoa pilaf, herb roasted vegetables, jus

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



vegetarian



gluten free

Chefs Dinner

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Dessert
Carrot Cake

carrots, raisins, walnuts, cream cheese icing

New York Style Cheesecake

strawberry compote

Viennese Apple Strudel

cinnamon-scented apples and raisins, strudel dough, vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear, Pistachio Nut Crisp

vanilla ice cream

Cheese Plate

Old Amsterdam, Stilton, Edam, Brie,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Walnut Pie no sugar added

whipped cream

Banana Foster Sundae

vanilla ice cream, banana, caramel-rum sauce, whipped cream

Vanilla or Banana Ice Cream

Strawberry Sorbet

Blueberry Frozen Yogurt



Vanilla or  **Coffee Fudge Ice Cream**

After Dinner Drinks

Hazel Eyes Cordial in souvenir glass \$6.95

Frangelico, Bailey's and Kahlua

Espresso \$1.25

Cappuccino \$1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED