

STARTERS • SOUPS • SALADS

Maple Fruit Mélange seasonal fruit, maple-apple juice reduction

Seared Ahi Tuna Carpaccio * turnips 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 Mixed Fruit Soup crème fraiche, lemon zest

Kale Caesar Salad
Caesar dressing, garlic croutons, shaved Parmesan cheese

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 with Shrimp avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Bourbon-Glazed Atlantic Sole * grilled fennel, buttered carrots, steamed cauliflower, cumin-thyme rice pilaf

Three-Peppercorn Crusted NY Strip Loin Steak * sage and garlic roasted potatoes, French green beans, sautéed onions and peppers

Grilled Venison Loin with Dates * smoky bacon, mushroom quinoa, creamy potato purée, sautéed broccoli florets

Asian-Style Rotisserie Chicken sesame tossed stir-fried vegetables with soy-splashed fried egg noodles

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 Breast quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Bitter-Sweet Chocolate Tart

fresh berries

Strawberry Amaretto Torte

strawberry sauce, whipped cream, strawberries

Apricot Charlotte

apricot Bavarian cream, ladyfinger sponge

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango Blueberry 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

Mango Sundae

French vanilla ice cream, diced mango, mango sauce, whipped cream

Ice Cream

Vanilla • Pistachio

Raspberry Sorbet . Chocolate Frozen Yogurt



Vanilla · (Chocolate Chip

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass	6.95
Kahlua Crama de Monthe Green and Railey's Irish Cream	

1.25 Espresso 1.75 Cappuccino

ask your beverage server for additional drink selections

