



STARTERS • SOUPS • SALADS



Fruit Cup au Naturel

pineapple, mango, cantaloupe, honeydew

Parfait of Salmon and Tuna Tartares *

crème fraîche, salmon caviar, crostini

Forest Pâté Brioche

chicken, pork, and wild mushroom pâté, lingonberry marmalade and Waldorf salad

Caribbean Island Fritters

chili pepper-corn dip



Corn and Yellow Squash Soup

garlic, thyme, cumin, scallions

Bouillabaisse Soup

White fish, shrimp, scallop, mussel, rouille croutons



Chilled Sour Cherry Soup

crème fraîche, ginger



Assorted Garden Greens

hearts of palm, carrot, tomato, scallion

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Spaghetti with Meatballs

marinara sauce, parmesan cheese



Fresh Mozzarella and Tomato Salad

red cherry tomatoes, baby mozzarella, lemon-dressed mixed greens, basil, parsley

Cod with Fennel and Tomato Ragout *

fennel, Italian-style tomatoes, olive oil, saffron, roasted asparagus and herbed new potatoes

German Sauerbraten

pinot noir wine sauce, cinnamon-spiced red apple cabbage, roasted root vegetables, homemade spätzle

Sautéed Calf's Liver with Apples and Bacon *

caramelized onion, sautéed spinach, crispy potato pancake

Chicken Cordon Bleu

gruyère cheese and sliced ham, mushroom medley, green zucchini and parsley chateau potatoes



Roasted Beet Risotto

arugula salad with pine nuts

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken Breast

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Chocolate Bread Pudding

with mint-infused berry compote

Esterel Cake

almond sponge, chocolate ganache, raspberry preserves, white chocolate, raspberry sauce

The Alizé

A light, refreshing dessert featuring passion fruit mousse, sponge cake and soft meringue

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach 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



Viennese Apple Strudel no sugar added

cinnamon-scented apples, raisins, warm vanilla sauce

Raspberry Sundae


French vanilla ice cream, raspberries, whipped cream

Ice Cream

Vanilla • Mint Chocolate Chip

Strawberry Sorbet • Strawberry Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Rattle Snake Cordial in souvenir glass 6.95

Kahlua, Crème de coco White, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

DAY 11