



## STARTERS • SOUPS • SALADS



### Caramelized Orange and Grapefruit Cocktail

melon, tequila drizzle

### Lomi-Lomi \*

marinated salmon, Spanish onions, diced tomato, cilantro, lime juice

### Salchichon Iberico

cured Spanish sausage, marinated olives, tomato salsa



### Double-Baked Cheese Soufflé

spinach, roasted bell peppers



### Cream of Five Onions Soup

Spanish, Vidalia, red and white onions, vegetable stock, cream, white wine, scallions

### Italian Wedding Soup

vegetables, pasta, miniature meatballs



### Chilled Strawberry Bisque

green peppercorn cream



### Baby Oak and Frisée

caramelized apple wedges, baby corn, cherry tomatoes, organic mixed seeds

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS



### Ribbon Zucchini Risotto

Sautéed zucchini ribbons blended with creamy Parmesan risotto, finished with a roasted red pepper rouille

### Grilled Lamb Brochette and Marinated Vegetable Salad \*

romaine lettuce, diced tomato, cucumber, parsley, yoghurt tahini dressing, toasted pita triangles

### Broiled Pike-Perch with Herb-Mustard Glaze \*

oven-roasted leeks with red bell pepper, duchess potatoes

### English Roast Beef \*

Yorkshire pudding, garlic roast potatoes, cauliflower mornay

### Orange-Ginger Pork

jasmine rice, sugar snap peas, crispy scallions

### Chicken Breast with Israeli Couscous

mushroom-artichoke sauté, black olives, red curry sauce



### Baked-Stuffed Eggplant ^

ragoût of zucchini, onion, eggplant, tomato

## 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

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## DESSERTS

### Banana-Chocolate Tart

caramel and chocolate sauces, chocolate-almond fudge,  
honey-candied walnuts

### Summer Berry Pudding

Sweet-tart red berry compote topped with vanilla Bavarian cream

### Savarin

rum syrup, vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Mixed Berry 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



### Lemon Torte no sugar added

lemon cream, lemon garnish

### Strawberry Sundae

French vanilla ice cream, strawberry topping, whipped cream,  
putty praline crunch

### Ice Cream

Vanilla • Pistachio

Mango Sorbet • Coffee Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

Love Boat Cordial in souvenir glass 6.95

Tia Maria, Crème de Banana, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED