

#### **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

(V)

**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



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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 tornatoes

Broiled New York Strip Loin \* cauliflower gratin, green peppercorn sauce

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

### 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

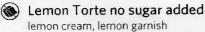
Savarin rum syrup, vanilla sauce

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



#### Strawberry Sundae

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

Ice Cream Vanilla • Pistachio

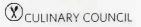
Mango Sorbet • Coffee Frozen Yogurt

Vanilla • 🛞 Butter Pecan

## AFTER DINNER DRINKS

<b>Love Boat Cordial</b> in souvenir glass Tia Maria, Crème de Banana, Bailey's Irish Cream	6.95
Espresso	1.25
Cappuccino	1.75

ask your beverage server for additional drink selections



NO SUGAR ADDED