



STARTERS • SOUPS • SALADS



Fresh Fruit with Peach Schnapps

grilled peach wedges, strawberries

Calypso Shrimp Cocktail

mustard-Calypso sauce

Duck Galantine with Pistachio *

cumquat marmalade, watercress

Clams with Pancetta

Freshly steamed in white wine with garlic, diced tomato and basil,
served with garlic bread



Tomato and Zucchini Bisque

crème fraîche, basil

Chicken and Corn Soup

smoked chicken, roasted corn, scallions, bell pepper, mushrooms



Chilled Rhubarb Soup

rhubarb, cinnamon, caramelized sugar

Smoked Salmon, Pear and Fennel Salad *

red onion, raisins, chive

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Tagliatelle Verdi alla Conti

green peas, diced ham, creamy Parmesan cheese sauce



Farmer's Choice Salad

purple cabbage, citrus-balsamic dressing, cantaloupe, apple, walnuts

Fresh Catch Red Snapper with Lime Aioli *

diced ripe tomatoes, avocado, Vichy carrots, steamed broccoli, jasmine raisin rice

Braised Oxtail

sun-dried tomato risotto, roasted root vegetables

Lamb Kofta *

lebanese spices, vegetable bulgur, garlic yogurt sauce

Chicken Marsala

Marsala cream sauce with mushrooms dried cherries, fettuccine



Southwestern-Style Manicotti

creamy tomato sauce, roasted corn, bell peppers, cilantro, basil, olives, green onions,
jalapeño pepper, Fontina cheese

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sauteed 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 Croquant Praline

chocolate brownie, chocolate mousse, cocoa powder

Lemon Tart

blueberry compote

Warm Espresso-Date Pudding

sticky pudding, zabaglione, meringue

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



Passion Fruit Mousse Torte no sugar added

vanilla sponge cake, sugar-free passion fruit mousse

Bananas Foster Sundae

French vanilla ice cream, bananas, caramel-rum sauce

Ice Cream

Vanilla • Strawberry

Lemon Sorbet • Mixed Berry Frozen Yogurt



Vanilla •  Mint Chocolate Chip

AFTER DINNER DRINKS

Nutty Irishman Cordial in souvenir glass

6.95

Frangelico, Bailey's Irish Cream

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED