



STARTERS • SOUPS • SALADS



Papaya with a Rainbow of Fruit

melon, strawberry, banana liqueur, coconut shavings

Salmon Ceviche with Orange Zest and Capers *

cilantro, roasted green chili, bread crisp

Captain's Antipasto Plate *

country pâté, bresaola beef, coppa pork, prosciutto, Sicilian-style roasted vegetable salad

Tomato and Goat Cheese Tart

fresh greens, basil-infused olive oil



Cream of Pumpkin Soup

brown sugar, cinnamon, ginger, nutmeg, pumpkin purée, cranberry

Beef and Vegetable Soup

vermicelli, root vegetables, miniature meatballs



Iced Melon Bisque

grenadine, melon pearls



Apple, Pear and Cucumber Salad

frisée, dried cherries, Blue cheese crouton

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Rustic Home-Made Lasagna

chunky tomato sauce, basil

Cobb Salad

chicken breast, avocado, Blue cheese, bacon, tomato, egg, lettuce, signature vinaigrette

Pan-Seared Swordfish Steak *

grilled polenta sticks, sautéed asparagus and zucchini-bell pepper ragoût

Master Chef's Favorite Braised Short-Ribs

red wine sauce with dried cherries, home-style mashed potatoes, root vegetables

Breaded Pork Chop alla Milanese

tomato concassée, mixed fresh vegetables, saffron rice

Roasted Duck Breast with Fig Balsamic Reduction *

roasted chateau potatoes, sautéed spinach, carrot batons



Vegetable Tagine with Apricot-Almond Couscous

Moroccan-style braised vegetables, garbanzo beans

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



Baked Chocolate Soup

banana, cinnamon, rum, meringue



Chocolate Chip Cookie Stack

hot chocolate shooter

Raspberry Terrine

raspberry mousse, raspberries, raspberry coulis

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



Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts, pistachios

Cherries Jubilee Sundae

French vanilla ice cream, Cognac-Bing cherries, whipped cream, chopped nuts

Ice Cream

Vanilla • Rocky Road

Orange Sorbet • Cookies N Cream Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass

6.95

Grand Marnier and Crème de Cacao White

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED