

## STARTERS • SOUPS • SALADS

-  **Suprême of Fruit Galliano**  
seasonal fruit, lime accents
-  **Tomato and Mozzarella**  
olive oil-basil dressing, toasted focaccia
-  **Salmon and Spinach Cake**  
celery, bell pepper, thyme, chili flakes, sweet chili mayonnaise
-  **Cheddar and Beer Soup**  
scallions, cheese Swiss
- Beef and Vegetable Soup**  
vermicelli, root vegetables, mini meatballs
-  **Chilled Apricot Soup with Snow Egg**  
Champagne, cinnamon, meringue
-  **Garden Wedge Salad**  
iceberg wedge, cherry tomatoes, cucumber, red onion, orange-poppy seed dressing

### HOLLAND AMERICA LINE SIGNATURES

- French Onion Soup "Les Halles"**  
Gruyère cheese crouton
- Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies

## MAINS


- Spaghetti Puttanesca**  
marinara sauce, anchovies, capers, black olives, garlic, oregano
-  **Grilled Tuna and Haricots Verts \***  
spring lettuces, tomato, red onion, bacon, hard-boiled egg
-  **Cedar-Baked Red Curry-Coconut Salmon \***  
cilantro, asparagus, green zucchini and scallions, jasmine rice, Thai sweet chili sauce

*Chef's Table*


- CLASSIC: Yankee Beef Pot Roast**  
roasted parsnip, potato smash

- Grilled Molasses Lamb Chops \***  
garlic mango chutney, green beans and roasted shallots, Vichy carrots, creamy scalloped potatoes

- Turkey Roast with Giblet Gravy and Cranberry**  
apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato

-  **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**  
quinoa pilaf, herb roasted vegetables, jus