STARTERS • SOUPS • SALADS

- Ciliegine Mozzarella and Zucchini pine nuts, balsamic reduction, extra virgin olive oil
- Crab and Scallop Ceviche *
 shrimp, squid, peppers, papaya, citrus mayonnaise

Chicken and Pork Brik Parcel raisins, boiled egg, mint, harissa

- Pumpkin and Squash Soup nutmeg, cinnamon, cream, butter-bronzed apple, sage
 - Lemon Turkey Spinach Barley Soup celery, carrots, bell pepper, Parmesan cheese
- Chilled Anjou Pear Soup ginger, cinnamon, dried cherries
- Smoked Salmon, Pear and Fennel Salad * red onion, raisins, chive

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruvère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

- Penne Primavera sautéed vegetables, garlic, olive oil, Parmesan cheese
- Mediterranean Chopped Salad romaine lettuce, feta cheese, Kalamata olives, sun-dried tomatoes, cucumber, rosemary-lemon chicken
- Hake Bordelaise*
 herb crumbs, remoulade, parsley potatoes, green beans, pine nuts
 - Grilled-Herb Flat Iron Steak *
 caramelized red onions, sautéed mustard greens, parsnip mash

Pork Chop plum chutney, kale quinoa

Coq au Vin red wine, mushrooms, onions, bacon, mashed potatoes

Eggplant and Zucchini Piccata roasted peppers, onion couscous, tomato coulis

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

DESSERTS

Chocolate Fudge Brownie Cheesecake

candied pecans, marshmallow

Strawberry Sensation Cake

A moist and tender sponge cake layered with cloudlike strawberry mousse and covered with feathery shavings of white chocolate

Viennese Apple Strudel

cinnamon, raisins, warm vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana Crisp

French vanilla ice cream

Cheese and Fruit

Monte Enebro, Brie, Cheddar Block, Leiden

Sliced Fruit Plate

selection of fresh fruit



Lemon Torte no sugar added

lemon cream, lemon garnish

Pineapple Sundae

vanilla ice cream, pineapple chunks, chocolate sauce, whipped cream

Ice Cream

Vanilla · Raspberry Italian Cheesecake

Strawberry Sorbet • Vanilla Frozen Yogurt





Nanilla • Butter Pecan

AFTER DINNER DRINKS

Mocha Mint Cordial in souvenir glass Kahlua, Crème de Menthe and Crème de Cacao White	7.99
Espresso	1.75
Cappuccino	2.25
ask your beverage server for additional drink selections	

