




STARTERS • SOUPS • SALADS


 **Smoked Mackerel and Halibut ***
honey, Dijon mustard, dill, cucumber

 **Eggplant Caponata**
A cooked vegetable mélange made from sautéed eggplant and celery seasoned with sweetened vinegar, and capers in a sweet-sour sauce, served with crispy ciabatta toast points

 **Crispy Crab Roll**
wasabi, avocado, cilantro, lemon-aïoli

Cream of Celery with Ham
potato, onion, thyme, leeks

Guiso Soup
carrots, pumpkin, beef, white beans

 **Minted Melon and Raspberry Soup**
orange juice, cream, honey


Brussels Sprouts and Kale Salad
parmesan, lemon dressing

HOLLAND AMERICA LINE SIGNATURES


French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

 **Ziti with Eggplant and Tomato**
roasted eggplant, tomato, garlic, basil, shallot, mozzarella

 **Grilled Chinese Five Spice Salmon and Crispy Tortilla Salad ***
romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing

 **Broiled Halibut with Lime-Tarragon Aïoli ***
quinoa-wild rice, sautéed asparagus



CLASSIC: Yankee Beef Pot Roast
roasted parsnip, root vegetables, potato smash

Roasted Lamb Leg with Oregano and Apple Chutney *
mint oil, butternut squash, sautéed pesto-cherry tomatoes

Penang Red Curry Coconut Chicken
jasmine rice, snow peas, asparagus, peanuts

 **Chile Rellenos**
poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

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

Dulce de Leche Cookie Dough Cheesecake

fresh berries, whipped cream

Cherry Pavlova

meringue shell, whipped cream, tart cherries, toasted nuts



Baklava Fig Focus

walnuts and dried figs

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango Blueberry Crisp

French vanilla ice cream

Cheese and Fruit

Roquefort, Merlemont, Brie, Reypanear

Sliced Fruit Plate

selection of fresh fruit



Crème Caramel no sugar added

almond biscotti, crème anglaise

Apple Pie Sundae

vanilla ice cream, caramelized apples, almond streusel, whipped cream

Ice Cream

Vanilla • Coconut Ice Cream

Pineapple Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Chocolate Cherry Cordial in souvenir glass 7.99
Crème de Coco Dark, Bailey's Irish Cream, Drop of Grenadine

Espresso 1.75

Cappuccino 2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED