

STARTERS • SOUPS • SALADS



Watermelon Cocktail

orange sauce

Bruschetta di Parma *

toasted focaccia, mascarpone, roasted red bell pepper, prosciutto, extra virgin olive oil



Crab and Scallop Ceviche *

shrimp, squid, peppers, papaya, citrus mayonnaise

Crispy Breaded Sweetbreads

salad bouquets, sauce remoulade

Smoked Seafood Chowder

assorted seafood, smoky-flavored cream, oyster crackers

Chicken and Callaloo Soup

zucchini squash, garlic, thyme, toasted coconut



Chilled Anjou Pear Soup

ginger, cinnamon, dried cherries

Smoked Salmon, Pear and Celery Salad *

red onion, raisins, chive

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup “Les Halles”

Gruyère cheese crouton

Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Jumbo Shrimp Cocktail *

American cocktail sauce

MAINS

Penne with Crisp Pancetta

bell pepper, rosemary, tomato, Fontina cheese

Mediterranean Chopped Salad

romaine lettuce, feta cheese, Kalamata olives, sun-dried tomatoes, cucumber, rosemary-lemon chicken



Pacific Cod Puttanesca *

herbed tomato concassé with Kalamata olives, capers and parsley, lemon, oregano, olive oil red skin mashed potato

Prime Rib of Beef au Jus *

vegetable and baby corn medley, baked potato

Roast Pork Loin Stuffed with Prunes

glazed in its own juice with carrots, green beans, roasted potato with herbs

Braised Chicken in Garlic and White Wine

spinach, saffron rice, olive oil



Millet Stuffed Peppers

beans and tomato

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green beans, red skin mashed potato, green peppercorn sauce

Turkey Scaloppini

sweet mashed potato, roasted root vegetable, sherry jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Chocolate Caramel Toffee

sweet pastry, toffee, chocolate ganache

Chocolate Tube

chocolate mousse, coffee sauce, dried meringue

Blueberry Crumble Tart

sweetened blueberries, streusel, vanilla ice cream

Crème Brûlée

Grand Marnier custard, caramelized sugar

Apple Crisp

cashew nut butter streusel, vanilla ice cream

Cheese and Fruit

Gorgonzola, Marco Polo, Sharp Cheddar, Edam

Sliced Fruit Plate

selection of fresh fruit



Berry Tart

pastry crust, jam, mousse

Cherries Jubilee Sundae

vanilla ice cream, cherries, whipped cream, chopped nuts

Ice Cream

Vanilla • Butter Pecan

Lemon Sorbet • Chocolate Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Make My Day

6.95

Grenadine, Kahlua, Crème de Cacao White, Bailey's Irish Cream

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED