

## STARTERS • SOUPS • SALADS



### Citrus Compote with Honey and Raisins

Gewürztraminer, honey



### Grilled Portabella Carpaccio

Sherry vinaigrette, lettuce, pine nuts, Maytag blue cheese

### Smoked Cod and Trout \*

creamed apple-horseradish, lentil salad, wasa bread



### Pork and Mango Skewer

cilantro slaw, mango salsa

### Cream of Celery with Ham Soup

potato, onion, thyme, leeks

### French Vegetable Pot "Petite Marmite"

beef consommé, diced vegetables, fines herbs



### Chilled Gazpacho

cumin mouse



### Gourmet Greens with Blue Cheese Crouton

tomatoes, orange segments, pecans

## 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

### Meat Tortellini with Sautéed Spinach

olive oil, garlic, bell pepper, scallions, Roma tomato basil sauce

### Seared Beef Tataki Salad \*

lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette

### Seafood Pot Pie

scallop, shrimp, cod, salmon, peas, carrots, cream, puff pastry

### Chef's Meatloaf

bacon, caraway seeds, marjoram, mashed potato, sautéed green peas and carrots, pickled cucumber



### Spicy Pork Vindaloo

red chili, vinegar, potato, jasmine rice

### Chicken Cordon Bleu

Emmenthaler cheese, ham, sautéed zucchini and mushroom, parsley chateau potatoes



### Chickpea Lentil Quinoa Spinach Stew

cashew, pepper flakes

## HOLLAND AMERICA LINE SIGNATURES

### Grilled Tuna with Ginger-Cilantro Pesto \*

basmati rice, sautéed greens, garlic tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### Bitter-Sweet Chocolate Tart

pastry dough, bittersweet chocolate ganache, berries

### Coconut Rice Pudding

ginger, lemon grass, mango, fried pineapple

### Mango Cream Horn

chocolate, tropical fruit tartare

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Pineapple Crisp

cashew nut butter streusel, vanilla ice cream

### Cheese and Fruit

Maaslander, Chaumes, Gorgonzola, Brie

### Sliced Fruit Plate

selection of fresh fruit



### Orange and Lime Panna Cotta

fresh fruits

### Chocolate Fudge Sundae

vanilla ice cream, fudge sauce, whipped cream, toasted nuts

### Ice Cream

Vanilla • Cinnamon

Mango Sorbet • Banana Yogurt



Vanilla •  Chocolate Fudge

## AFTER DINNER DRINKS

### Blue Eyed Blonde

6.95

Crème de Banana, Blue Curacao and Bailey's Irish Cream

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



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NO SUGAR ADDED