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## STARTERS • SOUPS • SALADS



### Sailor's Fruit Cocktail

whiskey, mint



### Avocado and Orange

honey, lime, cilantro vinaigrette, red onion, mixed lettuce

### Beef with Sashimi Ponzu Sauce \*

white radish, wasabi, pickled ginger



### Grilled Four-Mushroom Crostini

portabella, shiitake, oyster and button mushrooms

### Potato Soup with Shrimp

chorizo oil, sausage, clam juice, croutons, chives

### Ginger, Chicken, Vegetable Soup

squash, carrot, spinach, thyme



### Chilled Coconut Soup

yogurt, milk, vanilla, nutmeg



### Orange and Radicchio Salad

frisée, olives, feta, red onion

## 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 Tuna

Al dente pasta, puttanesca sauce, parmesan cheese, garlic bread

### Pacific Rim Salad

grilled chicken, mixed greens, cucumber, green onion, bell pepper, green beans, mango, crisp wonton, macadamia nuts, sesame seeds

### Shrimp and Scallops Coconut Red Curry \*

kaffir lime, basil, eggplant, bell pepper, zucchini, forbidden rice, cilantro

### Braised Beef Short Ribs

root vegetables, garlic mash potatoes

### Broiled Pork Chop with Braised Sauerkraut

boiled parsley potato, green beans with shallots and almonds



### Grilled Turkey Breast with Figs and Honey Onion Compote

maple infused sweet potato, green peas, roasted button onions and bacon



### Vegetable Tempura

zucchini, carrots, green beans, onion, mushroom, eggplant, sweet and sour sauce with chili and ginger, jasmine rice

## HOLLAND AMERICA LINE SIGNATURES

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

basmati rice, sautéed greens, garlic cherry 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

### Schokolade Tasche

filo dough, chocolate ganache, whipped cream

### Mango Cream Trifle

sweetened mangoes, sponge, jam, mousse

### Peanut Butter Cake

cream cheese frosting, caramel sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Blueberry and Huckleberry Crisp

pistachio nut butter streusel, vanilla ice cream

### Cheese and Fruit

Old Amsterdam, Edam, Brie, Dutch Hallow Beechers

### Sliced Fruit Plate

selection of fresh fruit



### Raspberry Cream Gateau

pastry crust, jam, mousse

### Raspberry Sundae

vanilla ice cream, sweetened raspberries, whipped cream, toasted nuts

### Ice Cream

Vanilla • Cookie Dough

Watermelon Sorbet • Vanilla Frozen Yogurt



Vanilla •  Triple Chocolate

## AFTER DINNER DRINKS

### Raspberry Ripple

6.95

Chambord, Galliano and Bailey's Irish Cream

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED