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## STARTERS • SOUPS • SALADS



### Caramelized Orange and Grapefruit Cocktail

melon, tequila drizzle

### Smoked Chicken Ricotta Crostini

onion, mushroom, tomato, basil, oregano, extra virgin olive oil

### Fava Bean Hummus

carrots, cucumber, red radish, toasted pita bread



### Seared Scallops \*

bacon, tomato, avocado puree, vanilla-scented vinaigrette

### Hungarian Beef Goulash Soup

potato, caraway seed, bell pepper, marjoram, paprika

### Andouille Greens

chicken broth, wild rice, celery, thyme



### Chilled Watermelon Gazpacho

lemon sorbet, mint leaves



### Belgian Endive with Baby Spinach

mandarin segments, avocado, strawberries

## 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

### Italian Seafood Penne

shallots, asparagus, olives, garlic, tomato, cream

### Barbecue Chicken Salad

avocado, tomato, corn, brown beans, cucumber, romaine, barbecue Ranch dressing, onion strings



### Grilled Kingfish with Roasted Corn Salsa \*

bean rice, plantain, cherry tomatoes, cilantro oil

### Boston Lager Flat Iron Steak \*

red onion marmalade, creamed collard greens, mashed potato

### Roasted Leg of Lamb \*

sautéed potato wedges, spinach, glazed carrots

### Sancocho Chicken Stew

yam, potato, cassava, corn, culantro, plantain



### Button and Porcini Mushroom Bolognese

root vegetables, tomato paste, linguini paste

## HOLLAND AMERICA LINE SIGNATURES

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

basmati rice, sautéed greens, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Turkey Scaloppini

mashed sweet potato, roasted root vegetables, sherry jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### Chocolate Raspberry Tart

espresso sauce

### Strawberry Romanoff

Grand-Mainer strawberries, vanilla ice cream

### Lemon Custard Trifle

Victoria sponge, berries

### Crème Brûlée

Grand Marnier custard, caramelized sugar

### Pineapple Crisp

vanilla ice cream

### Cheese and Fruit

Maytag Blue, Brie de Nage, Beecher's Flagship Reserve, Leiden

### Sliced Fruit Plate

selection of fresh fruit



### Chocolate Delight

chocolate cake, dark chocolate ganache, whipped cream, chocolate shavings

### Blueberry Sundae

vanilla ice cream, blueberry sauce, whipped cream

### Ice Cream

Vanilla • Burgundy

Passion Fruit Sorbet • Vanilla Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

### Nutty Irishman

6.95

Frangelico and Bailey's Irish Cream

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED