



STARTERS • SOUPS • SALADS



Fruit Palette des Artistes

assortment of fruit, Grand Marnier

Salmon Ceviche with Orange Zest and Capers *

cilantro, roasted green chili, bread crisp



Sweet Tomato and Fresh Buffalo Mozzarella

aged balsamic vinegar, olive oil, basil, focaccia

Corn Pancakes with Dill-Lemon Cured Salmon *

honey-Dijon sauce, corn, scallions



Cream of Pumpkin Soup

brown sugar, cinnamon, ginger, nutmeg, pumpkin purée, cranberry

Beef and Vegetable Soup

vermicelli, root vegetables, miniature meatballs



Chilled Roasted Peach Soup

strawberries, sliced almonds



Apple, Pear and Cucumber Salad

frisée, dried cherries, Blue cheese crouton

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

Jumbo Shrimp Cocktail

MAINS

Rustic Home-Made Lasagna

chunky tomato sauce, basil

Salpicon of Beef Salad *

Latin-flavored shredded beef, frisée and iceberg lettuce, cilantro, Jack cheese, pickled jalapeño, avocado, red onion, lime-oregano dressing

Dried Cherry and Thyme-Coated Salmon *

green beans with caramelized red onion, rice pilaf



Sautéed Scallop and Shrimp Sambuca

fennel, carrot and celery ragoût, oven-roasted potatoes, Sambuca cream sauce

Master Chef's Favorite Braised Short-Ribs

red wine sauce with dried cherries, home-style mashed potatoes, root vegetables

Breaded Pork Chop alla Milanese

tomato concassée, mixed fresh vegetables, saffron rice



Roasted Duck Breast with Fig Balsamic Reduction *

roasted chateau potatoes, sautéed spinach, carrot batons



Vegetable Tagine with Apricot-Almond Couscous

Moroccan-style braised vegetables, garbanzo beans

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

 **Baked Chocolate Soup**

banana, cinnamon, rum, meringue

Red Velvet Cake

brilliant red velvet cake layers spread with dark chocolate filling and covered in a cream cheese icing

Raspberry Terrine

molded raspberry mousse, raspberry coulis

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach, Almond Crisp


vanilla ice cream

Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit

 **Hazelnut Mousse Cake no sugar added**

vanilla sponge cake, rum-flavored hazelnut mousse, pistachios

Cherries Jubilee Sundae

vanilla ice cream, cherries, whipped cream, chopped nuts

Ice Cream

Vanilla • Rocky Road

Mango Sorbet • Cookies and Cream Frozen Yogurt

 Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass 6.95
Grand Marnier and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections

 CULINARY COUNCIL

 NO SUGAR ADDED

DAY 4