

STARTERS • SOUPS • SALADS

Fruit Palette des Artistes

Salmon Ceviche with Orange Zest and Capers * clientro roasted green chili, bread crisp

Sweet Tomato and Fresh Buffalo Mozzarella ages 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, chemies, whipped cream, chopped nuts

Ice Cream

Vanilla · Rocky Road

Mango Sorbet • Cookies and Cream Frozen Yogurt

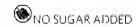


Nanilla • Coffee Fudge

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass	6.95
Grand Marnier and Creme de Cacao White	
Espresso	1.25
Cappuccino	1.75
ask your beverage server for additional drink selections	

CULINARY COUNCIL



DAY 4