



## STARTERS • SOUPS • SALADS



### Fruit Ceviche

papaya, honeydew, mango, lime-mint dressing



### Seafood Louis \*

bay shrimp, scallops, salmon, cod, chili-mayonnaise dressing

### Prosciutto, Genoa Salami, Melon and Figs \*

Served with crostini, olives and sun-dried tomato

### Crab and Artichoke en Bouchée

crab, artichoke, shellfish sauce, lemon-Hollandaise sauce

### Bacon Cheddar Cheese Soup

dijon mustard, Tabasco

### Hungarian Beef Goulash Soup

potato, caraway seed, bell pepper, marjoram, paprika



### Chilled Mango Gazpacho

cucumber-mango salsa, cilantro



### Garden Bounty

gourmet greens, cabbage, radish, red bell pepper, sourdough croutons

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

### Jumbo Shrimp Cocktail

## MAINS



### Cheese Tortellini

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce



### Pacific Rim Salad

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

### Breaded European Plaice Fillet \*

caper rémoulade, green beans, boiled new potatoes

### Barramundi with Coconut-Lemongrass Reduction\*

broccoli florets, seafood-Israeli couscous salad



### Flank Steak with Roasted Shallot Vinaigrette \*

cheesy polenta cake, sautéed green beans, roasted shallots, balsamic vinegar glaze

### Braised Lamb Shank

red wine sauce, stewed root vegetables, roasted garlic mashed potatoes

### Spinach and Goat Cheese Stuffed Chicken Breast

corn risotto, oven-roasted plum tomato, sesame-tossed sugar snap peas



### Homemade Vegiloaf

Asiago polenta, artichokes and mushrooms, carrot coulis

## 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

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## DESSERTS

### Chocolate Decadence Cake

raspberry coulis, vanilla sauce, sweetened berries

### Ricotta and Marsala Trifle

Marsala-laced sponge cake, strawberry jam, ricotta custard, whipped cream

### Coffee Cheesecake

biscotti ice cream

### Crème Brûlée

Grand Marnier scented custard, caramelized sugar

### Pineapple and Pecan Crisp

vanilla ice cream

### Cheese Plate

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

### Sliced Fruit Plate

selection of fresh fruit



### Strawberry Crumble

spiced strawberry compote, streusel

### Blueberry Sundae

vanilla ice cream, blueberry compote, whipped cream

### Ice Cream

Vanilla • Tiramisu

Watermelon Sorbet • Raspberry Frozen Yogurt



Vanilla •  Strawberry

## AFTER DINNER DRINKS

Violet Beauregard Cordial *in souvenir glass* 6.95

Chambord and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED