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## STARTERS • SOUPS • SALADS



### Summer Fruit Salad with Sambuca

Sambuca-flavored dressing



### Crab and Shrimp Tower with Avocado Salsa

avocado, tomato, olive oil, lime and cilantro



### Crostini Sampler

French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese

### Chicken and Mushroom Ragoût

flaky puff pastry

### Dutch Pea Soup

carrots, leeks, potato, celery leaves, smoked ham and sausage

### Chicken Pho with Lime and Rice Stick Noodles

coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies



### Chilled Peach and Ginger Soup

nutmeg, buttermilk, apple juice

### Lollo Rosso alla "Mimosa"

Red leaf lettuce, shredded vegetables with an English relish

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

### Jumbo Shrimp Cocktail

American cocktail sauce

## MAINS



### Asparagus-Tomato Risotto with Fresh Goat Cheese

toasted pine nuts, balsamic-caramel

### Salpicon of Beef Salad \*

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

### Seared Flounder Fillet with Lemon-Parsley Vinaigrette \*

spinach, saffron-jasmine rice

### Sesame-Coated Salmon \*

frisée, caramelized mango, tarragon sauce, roasted red-skin potatoes and asparagus spears

### Red Wine-Braised Brisket

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli



### Lamb Souvlaki \*

tzatziki sauce, saffron rice, roasted vegetables

### Chicken Lu'au

coconut milk, steamed yucca, root vegetables, sticky rice



### Asian Vegetable Noodles

scallions, bell pepper, snow peas, sesame oil

## HOLLAND AMERICA LINE SIGNATURES



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

basmati rice, sautéed spinach, roasted tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



culinary council



vegetarian



responsible seafood



gluten free

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## DESSERTS

### Mint-Espresso Chocolate Ganache

toasted mini marshmallows and Bing cherries

### Coconut Rum Cake

moist pound cake sprinkled with coconut rum and surrounded with vanilla sauce

### Caramelized Pear Crêpe

vanilla ice cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Mango, Macadamia Crisp

vanilla ice cream

### Cheese Plate

Leiden, Blue Cheese, Aged Gouda, Camembert,  
accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Banana Bread and Butter Pudding no sugar added

slices of banana and pieces of bread, sugar-free custard, sugar-free vanilla sauce

### Cherries Jubilee Sundae


vanilla ice cream, cherries, whipped cream, chopped nuts

### Ice Cream

Vanilla • Rocky Road

Raspberry Sorbet • Peach Frozen Yogurt



Vanilla •  Chocolate Chip

## AFTER DINNER DRINKS

Hazel Eyes Cordial in souvenir glass 6.95

Frangelico, Bailey's and Kahlua

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED