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

(eF) 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

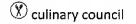
Grilled Salmon with Ginger-Cilantro Pesto * basmati rice, sautéed spinach, roasted tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus









DESSERTS

Mint-Espresso Chocolate Ganache

toasted mini marshmallows and Bing chemes

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

Cappuccino

Raspberry Sorbet • Peach Frozen Yogurt



) Vanilla • (Chocolate Chip

AFTER DINNER DRINKS

Hazel Eyes Cordia	in souvenir glass	6.95

Frangelico, Bailey's and Kahlua

1.25 Espresso 1.75

ask your beverage server for additional drink selections