STARTERS • SOUPS • SALADS

Fruit Salad with Yogurt and Honey citrus dressing

Burrata and Zucchini (a) pine nuts, balsamic reduction, extra virgin olive oil

> Italian Prosciutto Ham cantaloupe, Iollo rosso

Warm Apple-Smoked Salmon with Yogurt-Chive Dip bread crisps, apple salad

Argentinean-Style Chicken Soup corn, potatoes, carrots

Pepper Pot with Dumplings root vegetables, chunks of beef, ginger, garlic

(Chilled Guanabana Soup toasted coconut, nutmeg

Orange and Radicchio Salad frisée, olives, feta, onion julienne

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

(40) Beechers Macaroni and Cheese creamy macaroni, cheese, seattle's famous beechers cheese

Cajun Chicken Caesar Salad creamy garlic dressing, shredded jalapeño Jack cheese, crunchy tortilla chips and

grilled Cajun chicken breast

Sweet and Sour Shrimp tempura batter, jasmine rice, vegetables in sweet and sour sauce

Yellow Fin Sole with Coconut-Lemongrass Reduction * broccoli florets, seafood-Israeli couscous salad

Braised Beef Roulade with Creamed Potatoes red wine gravy, braised vegetables, sautéed spinach

Vietnamese-Style Lamb with Mint * bell peppers, shiitake mushrooms, spinach, garlic, scallions, Hainan rice

Chicken Cordon Bleu gruyere cheese, ham, parsley chateau potatoes, green beans sautéed with pancetta

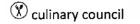
Baked-Stuffed Eggplant ragoût of zucchini, onion, eggplant, tomato

HOLLAND AMERICA LINE SIGNATURES

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

> Broiled New York Strip Loin * cauliflower gratin, peppercorn sauce

Oven-Roasted Chicken quinoa pilaf, herb roasted vegetables, jus









DESSERTS

Schokolade Tasche

purse of crispy phyllo dough filled with rich chocolate

Frozen Watermelon Pie

raspberry sherbet studded with "seeds" of chocolate. surrounded with lemon-lime sherbet on a cookie crust

Orange Meringue Roulade

vanilla sponge roulade with an orange and strawberry filling, topped with lightly toasted meringue

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blackberry, Peanut Crisp

vanilla ice cream

Cheese Plate

Maaslander, Chaumes, Blue Cheese, Port Salut, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit

Tiramisu no sugar added

clouds of light mascarpone cream on coffee soaked sponge

Apple Sundae

vanilla ice cream, cinnamon spiced apples, whipped cream

Ice Cream

Vanilla • Macadamia

Lemon Sorbet • Black Cherry Frozen Yogurt



Vanilla • 🚳 Strawberry

AFTER DINNER DRINKS

| Nutty Irishman Cordial in souveair glass | 6.95 |
|--|------|
| Frangelico, Bailey's Irish Cream | |

| Espresso | 1.23 |
|------------|------|
| Cappuccino | 1.75 |

ask your beverage server for additional drink selections

