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## STARTERS • SOUPS • SALADS



### Fruit Palette des Artistes

assortment of fruit, Grand Marnier

### Tomato and Salmon Carpaccio \*

drizzled with wasabi mayonnaise and served with crisp crackers

### California Sushi Roll

wasabi, pickled ginger, soy sauce

### Lobster and Shrimp Calypso Dip

chopped spinach, hot mustard-based Calypso sauce, crisp nacho chips

### Mulligatawny Soup

Sautéed apple, carrot and onion slowly simmered with lamb, in a curry-flavored chicken broth, finished with rice



### 'Amsterdam' Bacon and Cabbage Soup

Chicken-tomato broth with a chiffonade of green cabbage and onion, flavored with paprika and Sherry



### Chilled Pumpkin Soup with Tangerine Cream

ginger, nutmeg, maple syrup, thyme



### Southwest Gourmet Greens

avocado, tomato, roasted corn, red onion, tortilla strips

## 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



### Rigatoni with Roasted Garlic

shallots, plum tomato, broccoli, mushrooms, Parmigiano-Reggiano cream

### Seared Beef Tataki Salad \*

lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette



### Fresh Catch Seared Moon Fish \*

mashed boniato, broccoli, fried plantain, polynesian salsa

### Salmon with Black Olive Mousse \*

pasta with fresh basil and tomato, sautéed greens, fried zucchini chips

### Prime Rib of Beef au Jus \*

Yorkshire pudding, baby corn medley, golden garlic roasted potato

### Apple Cider-Brined Pork Chop with Cherry-Raisin Chutney

sweet corn polenta, sautéed green beans with shallots

### Parmesan-Crusted Turkey Tenderloin

honey-mustard sauce, vegetable risotto, sautéed cherry tomatoes



### Indian Red Lentil Dahl

turmeric, cumin, cayenne, cashew basmati rice, mango chutney, toasted coconut, papadum

## 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



culinary council



vegetarian



responsible seafood



gluten free

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## DESSERTS

### Devil's Food Cake

chocolate orange butter cream

### Sherry Trifle

tender sherry-laced sponge cake cubes, strawberry jam, creamy custard, whipped cream

### "Queen of Pudding"

baked lemon custard topped with meringue and a dollop of raspberry jam

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Blueberry, Walnut 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



### Apple Tower no sugar added

fluffy white sponge topped with poached cinnamon apples and whipped cream

### Caramel Sundae

vanilla ice cream, caramel sauce, whipped cream

### Ice Cream

Vanilla • Tiramisu

Watermelon Sorbet • Vanilla Frozen Yogurt



Vanilla •  Amaretto

## AFTER DINNER DRINKS

**Southern Belle Cordial** in souvenir glass 6.95  
Grand Marnier and Southern Comfort

**Espresso** 1.25

**Cappuccino** 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED