## 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 (c) (c) 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

(0) 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

(s#3) 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

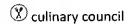
# HOLLAND AMERICA LINE SIGNATURES

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









## 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 custand 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

