



## STARTERS • SOUPS • SALADS



### Tropical Fruit Medley

kiwi, mango, lychees, papaya, Malibu dressing, coconut

### Bay Scallops Cocktail

cucumber salad, tomato-cilantro salsa



### Burrata and Roasted Beets

balsamic reduction, extra virgin olive oil, basil chiffonade

### Beef and Chicken Satay

spicy peanut sauce, cucumber salad

### Smoked Seafood Chowder

assorted seafood, smoky-flavored cream, oyster crackers

### Bourbon Street Chicken Gumbo Soup

okra, tomato, onion, Creole seasoning

### Chilled Watermelon Gazpacho

lemon sorbet, lime leaves



### Gourmet Greens

toasted pecans, cherry tomatoes, orange segments

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

### Jumbo Shrimp Cocktail

## MAINS

### Bucatini with Duck

zucchini, mushrooms, cream, duck glaze, tomatoes, parsley

### Barbecue Chicken Salad

avocado, tomato, corn, black beans, cucumber, mixed greens, barbecue Ranch dressing, onion strings



### Pan-Roasted Snapper with Ribbon Vegetables \*

parsley sauce, poached saffron potatoes

### Grilled Petrale Sole with Olives, Onions and Peppers \*

creamy mascarpone polenta, green beans

### Bourbon-Glazed Beef with Grilled Mushrooms \*

cheese grits, spinach, tomato, carrots

### Braised Veal Cheeks with Butter Mashed Potato

green beans and dates

### New England Chicken Pot Pie

potato, green peas, carrot, celery, tarragon, cream and puff pastry crust



### Indian Jalfrezi

curried vegetable stew, basmati rice

## 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

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## DESSERTS

### Chocolate Avalanche Cake

berry sauce, whipped cream

### Apple Tart

sweetened spiced apples, lattice crust, vanilla ice cream

### Strawberries Pavlova

crisp meringue, whipped cream, strawberries

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Strawberry, Almond Crisp

vanilla ice cream

### Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Bread and Butter Pudding no sugar added

pieces of bread, vanilla custard, sugar free vanilla sauce

### Blackberry Sundae

vanilla ice cream, blackberry compote, whipped cream

### Ice Cream

Vanilla • Butter Pecan

Raspberry Sorbet • Strawberry Frozen Yogurt



Vanilla •  Amaretto

## AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass 6.95

Crème de Banana, Crème de Cacao & Amaretto

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED