
STARTERS • SOUPS • SALADS



Peach, Mango and Pear Delight

honeydew, grapes, Frangelico liqueur



Grilled Eggplant and Smoked Salmon Mille-Feuille *

tomato-tarragon vinaigrette



Tomato and Mozzarella

olive oil-basil pesto dressing, toasted focaccia

Steamed Black Mussels

white wine, garlic, tomato, parsley, heavy cream, garlic toast

Derby Soup

A creamy chicken soup filled with rice and chicken dumplings, topped off with finely sliced leek

Guiso

A traditional soup from Argentina with pieces of tender beef, sweet potato, carrot, onion, potato, squash, and tomato



Iced Melon Bisque

grenadine, melon pearls



Mixed Gourmet Greens

tomato, cucumber, olives, crunchy croutons

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

Fusilli Pasta with Bottarga

roe of gray mullet, olive oil, garlic, tomato, breadcrumbs

Tomato and Bread Salad with Tender Chicken Bites

parsley, romaine lettuce, red wine vinegar, olive oil

Pan-Seared Rainbow Trout *

spaghetti, sautéed zucchini

Peppercorn-Crusted Swai Fillet *

whole-grain mustard sauce, poached fingerling potatoes and vegetables



Roasted-Whole Tenderloin of Beef *

mushroom ragoût, vegetable medley, braised onion and mashed potatoes

Boston Pork Buco

sausage, Boston beans and brown bread

Roast Chicken Gremolata

lima beans with balsamic-glazed roasted vegetables



Wild Mushroom Strudel

mushrooms, spinach and feta cheese, phyllo dough, Thai red curry sauce

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



culinary council



vegetarian



responsible seafood



gluten free

DESSERTS

Chocolate Fudge Brownie

moist chocolate cake, chocolate ganache, berries compote

Italian Ricotta Cheesecake

fresh fruit compote

Tarte Tatin

caramelized apples, puff pastry crust, vanilla ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach, Almond Crisp

vanilla ice cream

Cheese Plate

Old Amsterdam, Stilton, Edam, Brie

accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Chocolate Napoleon no sugar added

layers of sugar-free chocolate Mousse and crispy puff pastry

Mango Sundae

vanilla ice cream, diced mango, mango sauce, whipped cream

Ice Cream

Vanilla • Butter Pecan

Lemon Sorbet • Blueberry Frozen Yogurt



Vanilla •  Amaretto

AFTER DINNER DRINKS

Mocha Mint Cordial in souvenir glass

6.95

Kahlua, Crème de Menthe and Crème de Cacao White

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED