
STARTERS • SOUPS • SALADS



Mélange of Tropical Fruit

cilantro balsamic maple reduction

Herring Sampler *

Rollmop herring, marinated pickled herring and herring with sour cream sauce, served with a red beet and apple salad

Spanish Serrano Ham

crisp pickled grilled asparagus, colorful relish of fresh tomato and olives



Grilled Four-Mushroom Crostini

Grilled portabella, shiitake, oyster and button mushrooms served with a toasted baguette point



Roasted Shallot and Butternut Squash Soup

red beet crisps

Chicken and Swiss Chard Soup

butternut squash, garlic and thyme, toasted coconut



Chilled Raspberry Soup

raspberries, yogurt, sour cream, lemon juice, mint



Mixed Greens Salad

cucumber, turnips, radish, tahini dressing and mint

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

Pappardelle with Prosciutto and Asparagus

pasta ribbons, prosciutto and asparagus, tossed with a white wine cream sauce

Grilled Duck Salad with Dried Sour Cherries *

gourmet leaves, poached egg, walnuts, tarragon, sour cherry vinaigrette



Fresh Catch Grilled Spiced White Tuna *

roasted corn salsa and black bean rice

Szechuan Shrimp with Thai Basil

Asian spices, mushrooms, bell peppers, scallions, chili sauce, steamed jasmine rice

Curried Beef Short Ribs

braised parsnips, carrots, rutabaga and potatoes

Roast Pork Loin Stuffed with Cognac Prunes

red cabbage, potato croquette

Mushroom Duxelles Stuffed Chicken Breast

madeira sauce, parisian potatoes, sautéed spinach, carrot batons



Vegetable Lasagna

grilled vegetables, béchamel sauce, marinara sauce, Parmesan cheese

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

DESSERTS

Snickers Cake

chocolate sponge, peanut-nougat cream, salted caramel frosting

Strawberry Amaretto Torte

almond flecked cake, strawberry jam, amaretto, strawberry compote

Apple Tart

sweetened sliced apples, cinnamon, raisins,
lattice pastry dough, a la mode on request

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango, Peanut Crisp

vanilla ice cream

Cheese Plate

Manchego, Beechers, Herb Cheese, Blue Cheese,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Cheesecake

cream cheese, vanilla, strawberry compote

Strawberry Sundae

vanilla ice cream, strawberry topping, whipped cream,

Ice Cream

Vanilla • Banana

Passion Fruit Sorbet • Pineapple Frozen Yogurt



Vanilla •  Chocolate

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