
STARTERS • SOUPS • SALADS



Fruit Cup au Naturel

pineapple, mango, cantaloupe, honeydew, seasonal berry garnish

Rainbow Trout with Citrus-Cured Salmon Tartare *

poached in chive-chervil broth, marinated jumbo shrimp and salmon caviar



Artichoke and Olive Bruschetta

Homemade, lightly toasted focaccia, topped with a lively artichoke and Kalamata olive tapenade, drizzled with extra virgin olive oil

Fusion Crab Cakes with Mango Slaw

coconut, cilantro, ginger, lime, curry



Bean and Vegetable Soup

smoked pork, tender beans, fresh vegetables

Chicken and Corn Soup

smoked chicken, roasted corn, scallions, bell pepper, mushrooms



Minted Melon and Raspberry Soup

orange juice, cream, honey



Garden Bounty

gourmet greens, cabbage, radish, red bell pepper, sourdough 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

Penne and Chicken

Al dente pasta and sliced juicy chicken in a light tomato sauce

Tomato and Bread Salad with Tender Chicken Bites

parsley, romaine lettuce, red wine vinegar, olive oil

Pan-Fried Bass with Crab Salad *

thinly sliced red radish, citrus-mint vinaigrette and risotto nero



Trout Almondine *

almonds, lemon butter, chive-parsley potatoes, garden green peas

Beef Cheeks

garlic mashed potatoes, grilled zucchini and cauliflower polonaise

Lamb Loin with Mint Chimichurri *

eggplant moussaka, couscous

Crêpinette of Roasted Chicken

vegetable Israeli couscous, tempura French green beans, chicken gravy



Vegetarian Stuffed Cabbage

red bell pepper sauce

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, 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

Brunerta

spiced chocolate cake, rich chocolate ganache, cranberry compote

Tiramisu

clouds of light mascarpone cream on coffee and rum-soaked ladyfingers

Tropical Warm Mocha Pound Cake

moist, chocolate and coffee-flavored cake, whipped cream, mango compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blueberry, Almond Crisp

vanilla ice cream

Cheese Plate

Leiden, Cambozola, Aged Gouda, Camembert, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Pear Frangipane Tart no sugar added

pastry crust, jam, pears, almond cream,

Mango Sundae

vanilla ice cream, sweetened mangoes, mango sauce, whipped cream

Ice Cream

Vanilla • Cookies and Cream

Pineapple Sorbet • Blackberry Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Rattle Snake Cordial in souvenir glass 6.95

Kahlua, Crème de coco White, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED