
STARTERS • SOUPS • SALADS

-  **Celebration of Fruit Cocktail**
seasonal fruit, crème de cassis, apple foam
-  **Seared Ahi Tuna Carpaccio ***
papaya-ginger relish
- Garden Symphony with Montrachet**
marinated mushrooms, zucchini, asparagus and green bell peppers,
herbed goat cheese, tarragon-balsamic vinaigrette
- Calamari Fritti**
marinara dipping sauce
-  **Cannellini and Lentil Soup**
cinnamon, caramelized onion and carrot
- Venetian Rice and Pea Soup**
green peas, rice and Parmesan cheese
-  **Apple and Pear Gazpacho**
touch of cinnamon, sorbet
-  **Mixed Italian Garden**
tomato, roasted Italian vegetables, olives, red onion, mozzarella cheese


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

-  **Ziti with Garlic Cream Sauce**
sautéed bell pepper, zucchini, mushrooms, diced tomato
- Grilled Tuna and Haricots Verts ***
spring lettuces, tomato, red onion, bacon, hard-boiled egg
- Grilled Barramundi with Ancho Chili Sauce ***
ginger-scented rice pilaf, sautéed carrots, sugar snap peas
-  **Poached Cod with Roasted Tomato ***
sautéed broccoli with thyme roasted tomatoes, steamed diced potatoes
- Chef's Meatloaf**
mashed potatoes and fresh vegetables
- Smoked Pork Loin**
Baked in bread dough, sauerkraut, parsley potato
- Asian-Style Rotisserie Chicken**
sesame-tossed stir-fried vegetables with soy-splashed fried egg noodles
-  **Vegetable Pot Pie**
mixed vegetables, cheese sauce, flaky pastry crust

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

DESSERTS

Chocolate Cheesecake

smooth delicate milk chocolate cheesecake, raspberry sauce

Lemon Tart

flaky pastry filled tart lemon cream, sweet blueberry compote

Warm Chocolate Chip Bread Pudding

old fashioned bread pudding with a chocolate surprise,
served warm with vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Rhubarb Crisp

vanilla ice cream

Cheese Plate

Humboldt, Maytag, Iraty, Fiscalini,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum flavored hazelnut mousse,
hazelnuts and pistachios

Brownie Fudge Sundae

mint chocolate chip ice cream, chocolate fudge sauce,
whipped cream, toasted almonds

Ice Cream

Vanilla • Coffee

Raspberry Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla • Amaretto

AFTER DINNER DRINKS

Chocolate Cherry Cordial in souvenir glass 6.95

Crème de Coco Dark, Bailey's Irish Cream, Drop of Grenadine

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED