



STARTERS • SOUPS • SALADS



Fresh Fruit with Peach Schnapps

grilled peach wedges, strawberries

Artichoke and Olive Bruschetta

toasted focaccia, artichoke and Kalamata olive tapenade, extra virgin olive oil



Smoked Duck Carpaccio *

poached fig, balsamic peppercorn reduction

Clams with Pancetta

white wine with garlic, diced tomato, basil, garlic bread



Tomato and Zucchini Bisque

crème fraîche, basil

Chicken and Corn Soup

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



Chilled Rhubarb Soup

rhubarb, cinnamon, caramelized sugar

Gourmet Greens with Smoked Salmon and Pear Salad *

red onion, raisins, chive

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

Linguini Verdi alla Conti

green peas, diced ham, creamy Parmesan cheese sauce



Farmer's Choice Salad

purple cabbage, citrus-balsamic dressing, cantaloupe, apple, walnuts



Blackened Ahi Tuna Oaxaca-Style *

creamed jalapeno corn, sautéed green beans, chirotto rice

Salmon Coulbiac

sauce beurre blanc and broccoli florets

Braised Oxtail

sun-dried tomato risotto, roasted root vegetables

Parmesan-Coated Veal Loin

artichoke mushroom ragout, mascarpone polenta, french green beans

Chicken Marsala

marisala cream sauce, porcini mushrooms, dried cherries and fettuccine



Southwestern-Style Manicotti

creamy tomato sauce, roasted corn, bell peppers, cilantro, basil, olives, green onions, jalapeño pepper, Fontina 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, pan

DESSERTS

Couple Bronze Cup

filled with assorted fresh fruits, topped with light Marsala sabayon

Lemon Tart

blueberry compote

Marbled Cheesecake

chocolate swirled around vanilla cheesecake, fruit coulis

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Cranberry, Walnut Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Chocolate Delight no sugar added

chocolate cake, dark chocolate ganache, whipped cream, chocolate shavings

Mango Sundae

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

Ice Cream

Vanilla • Banana

Pineapple Sorbet • Mixed Berries Frozen Yogurt



Vanilla • Butter Pecan

AFTER DINNER DRINKS

Nutty Irishman Cordial in souvenir glass 6.95

Frangelico, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED