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## STARTERS • SOUPS • SALADS



### Watermelon Carpaccio

toasted pine nuts, mandarin segments, arugula, balsamic reduction



### Dialogue of Salmon Tartare with Avocado \*

Cold-smoked, pickled and chipotle hot-smoked salmon with lime avocado tomato salsa



### Mediterranean Mezze Plate

Creamy hummus, marinated olives, smoky-flavored baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese

### Coconut-Crusted Scallops

mango-pepper salsa, cilantro, fresh lemon



### Basil Tomato Soup

crème fraîche crostini

### Red Bean and Chorizo Soup

porkbelly, leeks, beef broth



### Chilled Leek and Potato Vichyssoise

enriched with heavy cream and sprinkled with chive

### Greek Salad

romaine, feta cheese, Kalamata olives, artichoke, sun-ripened tomato, red onion, cucumber

## 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 with Eggplant and Tomato

garlic, fresh basil, diced shallot and pieces of fresh mozzarella

### Prosciutto and Asparagus Salad \*

topped with hard-boiled egg, chives, Roma tomatoes and caramelized pear, tossed with an oregano and balsamic vinaigrette



### Cedar-Baked Red Curry-Coconut Salmon \*

cilantro, asparagus, green zucchini and scallions, jasmine rice, Thai sweet chili sauce

### Sautéed Rockfish with Granny Smith Apples \*

orange citrus sauce, roasted red-skin potatoes and asparagus spears

### German Sauerbraten

Pinot Noir wine sauce, cinnamon-spiced red apple cabbage, roasted root vegetables, homemade spätzle

### Lamb Moussaka

eggplant, tomato, potato, ground lamb, béchamel sauce

### Grilled Turkey Breast with Figs and Honey-Onion Compote

maple-infused sweet potatoes, green peas, roasted button onions, bacon lardoons



### Vegetable "Spaghetti" with Grilled Portabella

carrot, zucchini and yellow squash ribbons, tomato coulis, basil pesto

## 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

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## DESSERTS

### Lemon-Chocolate Slice

vanilla sponge, lemon curd filling, dark chocolate

### Raspberry Terrine

molded raspberry mousse, raspberry compote

### Mango Crumble Tart

sweet crust, spiced mango compote, streusel

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Apple, Almond Crisp

vanilla ice cream

### Cheese Plate

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

### Sliced Fruit Plate

selection of fresh fruit



### Linzer Torte no sugar added

hazelnut pastry shell, raspberry jam, pastry lattice veil

### Peach Melba Sundae

vanilla ice cream, poached peaches, melba sauce

### Ice Cream

Vanilla • Pina Colada

Blackberry Sorbet • Mixed Berry Frozen Yogurt



Vanilla •  Strawberry

## AFTER DINNER DRINKS

B-52 Cordial in souvenir glass 6.95

Kahlua, Grand Marnier, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED