STARTERS • SOUPS • SALADS

- (REARS) Watermelon Carpaccio toasted pine nuts, mandarin segments, arugula, balsamic reduction
- Dialogue of Salmon Tartare with Avocado * (F) Cold-smoked, pickled and chipotle hot-smoked salmon with lime avocado tomato salsa
- (Shape 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
- (Mary **Basil Tomato Soup** crème fraîche crostini
 - Red Bean and Chorizo Soup porkbelly, leeks, beef broth
- Chilled Leek and Potato Vichyssoise (2/2) 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 (2/2 carrot, zucchini and yellow squash ribbons, tomato coulis, basil pesto

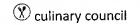
HOLLAND AMERICA LINE SIGNATURES

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









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 Kahlua, Grand Marnier, Bailey's Irish Cream	6.95
Espresso	1.25
Cappuccino	1.75
ask your beverage server for additional drink selections	

(X) CUILINARY COUNCIL

