## STARTERS • SOUPS • SALADS

(4/4) Melon Trio watermelon, cantaloupe, honeydew, madeira reduction

Bay Scallop Ceviche lime and orange juice, red onions, green chili, red bell pepper, cilantro

Herbed Goat Cheesecake with Red Onion Jam puff pastry crust

Grilled Veal Kidneys \* crisp crostini, onion-fig chutney

Cream of Celery with Ham celery root, chicken stock, potato, onion, thyme, cream, leeks

Greek Meatball Soup small mint-flavored meatballs served in chicken broth, julienne of vegetables, whipped egg and femon juice liaison

Chilled Pineapple and Cucumber Soup macadamia nuts, jalapeno

**Boston Bibb Lettuce** roasted tomato, beil pepper, organic mixed seeds

## 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

Spaghetti all'Amatriciana

spicy Roma tomato sauce, crisp pancetta, basil

Spicy Peanut-Cilantro Salad

lime-marinated turkey, fresh corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette

Pan-Fried European Flounder with Fennel and Celery \* wilted spinach and leeks, dill croquette and pernod veloute

Pan Seared Blackened Striped Bass \*

fried caper slaw, green beans and lemon-dill aïoli

Beef Stroganoff

seasoned rice timbale, sautéed green beans

Old Fashioned Wiener Schnitzel

served with Austrian potato salad, fried parsley and cranberry

(**6**1) Chicken Baked in Banana Leaves Asian green, garlic rice

> Crispy Sweet-and-Sour Tofu ginger, garlic, Chinese Five Spice, bell pepper, onion, glazed pineapple, steamed basmati rice

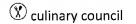
## HOLLAND AMERICA LINE SIGNATURES

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

# Opéra Cake

almond cake, mocha buttercream, coffee chocolate ganache

## Cherry Payloya

crisp meringue shell, marshmallow-like center, whipped cream, tart cherries and toasted almonds.

#### Pear Caramel Mille-Feuille

puff pastry, sliced pears, caramel, vanilla-scented sabayon

#### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

## Blackberry, Pecan Crisp

vanilla ice cream

#### Cheese Plate

Maaslander, Chaumes, Gorgonzola, Port Salut, accompanied by dried fruit, nuts, crackers, bread

#### Sliced Fruit Plate

selection of fresh fruit

# Passion Fruit Mousse Torte no sugar added

vanilla sponge cake, sugar-free passion fruit mousse

# Raspberry Sundae

vanilla ice cream, raspberry compote, whipped cream

#### Ice Cream

Vanilla · Rocky Road

Lemon Sorbet · Coffee Frozen Yogurt



Vanilla • ( Butter Pecan



# AFTER DINNER DRINKS

Love Boat Cordial in souvenir glass	6.95
Tia Maria, Crème de Banana, Bailey's Irish Cream	

1.25 Espresso 1.75 Cappuccino

ask your beverage server for additional drink selections





# Dear Guests,

Please accept our apologies for the delays you may have experienced in our tender operations yesterday, while visiting Avatiu, Rarotonga, Cook Islands.

We will therefore be offering complimentary wine, beer or soft drinks during your dinner this evening, and sincerely thank you for your patience and cooperation through it all.

We wish you an excellent continuation of our Grand World Voyage!

Sincerely, Captain Jonathan Mercer Hotel Director Henk J. Mensink Staff and Precious Crew

