



STARTERS • SOUPS • SALADS

Melon Trio

watermelon, cantaloupe, honeydew, Port wine reduction

Calypso Shrimp Cocktail

mustard-Calypso sauce

Duck Pâté Brioche

fig compote, marmalade, Waldorf salad



Tomato and Goat Cheese Tart

fresh greens, basil-infused olive oil

Green Chile and Corn Chowder

roasted bell pepper, cilantro



Chicken and Wild Rice Soup

leeks, carrot, celery, dry sherry



Chilled Coconut Nutmeg Soup

coconut, yogurt, milk, vanilla, nutmeg



Mixed Seasonal Greens

caramelized apple, roasted walnuts, dried cranberries, cranberry-ginger vinaigrette

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

Jumbo Shrimp Cocktail

MAINS

Farfalle Affumicato

bow tie pasta, smoked salmon, rose-cream sauce

Chicken, Papaya and Avocado Salad

lime juice, walnut oil vinaigrette, watercress, walnuts

Baked Crab Cakes

black bean-mango salsa, creamy jalapeno jack cheese grits



Fresh Catch Hoisin Lime Glazed Green Jack *

Wok Asian greens, jasmine rice

Beef Bourgonion

butter mushrooms, emmental onion, new potatoes

Sautéed Calf's Liver with Apples and Pancetta *

caramelized onion, sautéed spinach, crispy potato pancake

Arroz con Pollo

roasted chicken, Spanish rice, lime and parsley



Oven-Baked Eggplant Parmigiana

Provolone cheese, spaghetti, marinara sauce, fresh basil

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 pepperedon sauce

Oven-Roasted Chicken

quinoa salad, herb roasted vegetables, jus

DESSERTS

Denali Fudge Brownie

moist chocolate brownie with pecans, chocolate ganache, butterscotch and chocolate sauce

Baked Apple Blossom

cinnamon spiced apple, flaky crust, crème anglaise, vanilla ice cream

Sizilien Cassata

sweet ricotta cheese, candied fruit, pistachios, almonds

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Rhubarb, Peanut Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Strawberry Torte no sugar added

vanilla sponge, strawberry mousse, strawberry compote

Chocolate Fudge Sundae

vanilla ice cream, chocolate fudge sauce, whipped cream, toasted almonds

Ice Cream

Vanilla • Strawberry

Passion Fruit Sorbet • Banana Frozen Yogurt



Vanilla •  Chocolate

AFTER DINNER DRINKS

Southern Belle Cordial in souvenir glass 6.95
Grand Marnier and Southern Comfort

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED