



STARTERS • SOUPS • SALADS



Celebration of Fruit Cocktail
seasonal fruit, crème de cassis, apple foam

Salmon and Spinach Roulade *
cucumber and dill sauce, cherry tomato salad

Crudités with Herb Garlic Cream Cheese Dip
carrots, cucumber, celery, red and green bell peppers, cherry tomato



Mussels à la Marinière
shallots, white wine, carrot, leeks, celery

Double-Baked Potato Soup
cream soup of puréed potato and cheddar cheese, garnished with chive, bits of bacon

Chicken and Leek Soup
potato, prunes



Chilled Apricot Soup with Snow Egg
Champagne, cinnamon, meringue

Scottish Delight
Oak leaf, Boston and frisée lettuce with salmon,
orange segments and sweet-spiced mustard dressing

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

Linguine with Clams and Tomato
Manila clams, white wine sauce, Roma tomato, basil

The Chef's Salad Bowl
smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg,
Thousand Island dressing

Pan-fried Cod with Roasted Tomatoes *
sautéed broccoli with thyme-roasted tomatoes, steamed diced potatoes



Grilled Mahi-Mahi with Roasted Corn Salsa *
black bean rice, fried plantain

Slow-Roasted Strip Loin of Beef *
garlic butter, Yorkshire pudding, roasted root vegetables, herb-roasted potatoes

Grilled Pork Medallions with Maple Mustard Sauce
caramelized apples, dried cranberries, duchess potatoes, green beans, carrot batons

Braised Chicken in Garlic and White Wine
catalan-style spinach and mashed potato with extra virgin olive oil



Eggplant and Zucchini Piccata
Mediterranean-flavored roasted peppers, onion couscous, tomato coulis

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

Chocolate Tartlet

crisp sugar-dough shell, creamy bitter-sweet chocolate ganache

Brioche Balthazar

brioche bread, Grand Marnier, whipped cream, berries compote

Upside Down Apple Walnut Cake

caramelized apples, butter cake

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blueberry, Hazelnut Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Chocolate Mousse Torte no sugar added

moist chocolate cake, smooth chocolate mousse, chocolate shavings

Blueberry Sundae

vanilla ice cream, blueberry compote, whipped cream

Ice Cream

Vanilla • Cookies and Cream

Mango Sorbet • Peach Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Violet Beauregard Cordial in souvenir glass 6.95
Chambord and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED