



STARTERS • SOUPS • SALADS

-  **Fruit Salad with Yogurt and Honey**
citrus dressing
-  **Tuna Tartare with Prawn ***
Sushi-grade tuna and jumbo prawn marinated in orange, lime, onion and cumin
- Searched Black Pepper Duck Breast ***
apple-celeriac salad, lingonberry cream
- Warm Apple-Smoked Salmon with Yogurt-Chive Dip**
bread crisps, apple salad
-  **Cannellini and Lentil Soup**
cinnamon, caramelized onion, carrots
- Pepper Pot with Dumplings**
root vegetables, chunks of beef, ginger, garlic
-  **Gazpacho Andalusia**
bell pepper, onion, cucumber, garlic, tomato, bread crumbs
-  **Orange and Radicchio Salad**
frisée, olives, feta, red onion


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

-  **Beechers Macaroni and Cheese**
creamy macaroni, cheese, seattle's famous beechers cheese
- Cajun Chicken Caesar Salad**
romaine, garlic dressing, jalapeño jack cheese, tortilla chips, grilled cajun chicken breast
- Pan-fried Seabass with Hoisin Glaze ***
Asian stir-fried vegetables, fried rice
- Petrale Sole with Coconut-Lemongrass Reduction ***
broccoli florets, seafood-Israeli couscous salad
- Beef Stroganoff**
seasoned rice timbale, sautéed green beans, sour cream
- Boneless Lamb Loin En Croûte ***
mushroom duxelles, Merlot reduction, Parisian-style potatoes, bacon-wrapped green beans
- Parmesan-Crusted Chicken Breast**
honey-Dijon mustard sauce, basil-scented mashed potatoes, sugar snap peas
-   **Vegetarian Jambalaya**
Creole rice, roasted spiced vegetables, tomato sauce

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

Denali Fudge Brownie

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

Lemon Tart

flaky pastry crust, lemon cream, sweet blueberry compote

Orange Meringue Roulade

vanilla sponge roulade, orange and strawberry filling, lightly toasted meringue

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry, Almond 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



Apple Tower no sugar added

fluffy white sponge, poached cinnamon apples, whipped cream

Apple Sundae

vanilla ice cream, cinnamon-spiced apples, whipped cream

Ice Cream

Vanilla • Tiramisu

Strawberry Sorbet • Black Cherry Frozen Yogurt



Vanilla •  Mint Chocolate Chip

AFTER DINNER DRINKS

Nutty Irishman Cordial in souvenir glass 6.95

Frangelico, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED