



STARTERS • SOUPS • SALADS

-  **Assorted Wedges of Melon and Pineapple**
blueberries, cottage cheese, cinnamon sugar
-  **Calypso Shrimp Cocktail**
mustard-curry dip
- Duck Pâté Port Wine ***
waldorf salad, poached pear
- Grilled Mushroom Quesadilla Wedges**
Cilantro, cheese, tomato, bell pepper, pico de gallo
-  **Creamy Carrot Soup**
roasted garlic, ginger, nutmeg
- French Vegetable Pot "Petite Marmite"**
beef consommé, diced vegetables, fines herbs
-  **Chilled Indian Lassi Soup**
banana, yogurt, sour cream, honey, cinnamon
-  **Fresh Greens with Pear and Brie**
cherry tomatoes, pear wedges, honey-pear croutons and melted Brie

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 with Creamy Four-Mushroom Sauce**
cream sauce with button, shiitake, portabella and oyster mushrooms, garlic, Parmesan cheese
- Mixed Greens with Avocado**
red onion, orange segments, tangy ginger dressing, grilled garlic shrimp
- Hoisin-Lime Glazed Swai ***
wok Asian vegetables, oriental rice
- Shrimp, Andouille and Grits**
okra, zesty tomato sauce, citrus and roasted poblano pepper
- Steak and Mushroom Pie**
peas and carrots, mashed potato
-  **Pork Rib Roast with Pear Thyme Sauce**
apple cider, roasted potatoes, cherry tomatoes, green beans
- Chicken Breast with Prosciutto, Mozzarella and Basil**
San Francisco-style wild rice, balsamic tomato concassée, roasted root vegetables
-  **Spicy Vegetarian Chow Mein**
egg noodles, shiitake mushrooms, snow peas, bean sprouts, spicy red chili peppers, soy ginger sauce

HOLLAND AMERICA LINE SIGNATURES

-  **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, sautéed greens, garlic cherry tomatoes
- Broiled New York Strip Loin ***
cauliflower gratin, green peppercorn sauce
- Oven-Roasted Chicken**
pumpkin pilaf, herb roasted vegetables, jus

DESSERTS

Chocolate Cake with Blueberry Cream

warm bittersweet chocolate cake, blueberry whipped cream

Rustic Plum Slice

classic dessert of sweet-tart plums embedded in a layer of sweet cake and topped with a buttery crumble

Peach Rice Clouds

light Bavarian vanilla-flavored rice cream with poached peaches on a chocolate mirror

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear, Walnut 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



Lemon Torte no sugar added

lemon cream, lemon garnish

Master Chef's Sundae

vanilla ice cream, tropical fruits, whipped cream, roasted walnuts

Ice Cream

Vanilla • Butter Pecan

Watermelon Sorbet • Blueberry Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Mocha Mint Cordial in souvenir glass 6.95

Kahlua, Crème de Menthe and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED