



## STARTERS • SOUPS • SALADS

-  **Caramelized Orange and Grapefruit Cocktail**  
melon, tequila drizzle
-  **Lomi-Lomi \***  
marinated salmon, Spanish onions, diced tomato, cilantro, lime juice
- Bruschetta di Parma \***  
toasted focaccia, mascarpone, roasted vegetables, prosciutto, extra virgin olive oil
-  **Double-Baked Cheese Soufflé**  
arugula, roasted bell peppers
-  **Cream of Five Onions Soup**  
Spanish, Vidalia, red and white onions, vegetable stock, cream, white wine, scallions
- Russian Borscht**  
beef broth, root vegetables, sour cream, dill
-  **Chilled Strawberry Bisque**  
green peppercorn cream
-  **Baby Oak and Frisée**  
caramelized apple wedges, baby corn, cherry tomatoes, 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

- Linguine with Smoked Salmon, Scallops and Shrimp**  
tomato cream sauce, Parmesan cheese
- Grilled Lamb Brochette and Marinated Vegetable Salad \***  
romaine lettuce, diced tomato, cucumber, parsley, yoghurt tahini dressing, toasted pita triangles
- Pan-Fried Plaice with Bacon and Shiitake Mushrooms \***  
braised red beets, Swiss chard, potato croquette
- Fresh Catch Baked Cod with Irish Cheese Crust \***  
mustard cream sauce, parsley boiled potato, broccoli and cherry tomato
-  **Prime Rib of Beef au Jus \***  
green bean almondine, sugar-glazed carrots, baked potato
- Grilled Veal Tenderloin\***  
creamy morel sauce, braised celery, snow peas and sundried tomato spaetzle
- Chef George Geary Panko and Pine-Crusted Chicken**  
basil cream, garlic mashed potato, broccoli
-  **Baked-Stuffed Eggplant**  
ragoût of zucchini, onion, eggplant, tomato

## 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

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## DESSERTS

### Snickers Cake

chocolate cake, caramel nougat cream, salted caramel frosting

### Coconut Rum Cake

moist pound cake, coconut rum, vanilla sauce

### Sherry Trifle

Sherry-laced sponge cake, strawberry jam, creamy custard, whipped cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Peach, 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



### Strawberry Torte no sugar added

vanilla sponge, strawberry mousse, strawberry compote

### Strawberry Sundae

vanilla ice cream, strawberry topping, whipped cream

### Ice Cream

Vanilla • Biscotti

Mango Sorbet • Peach Frozen Yogurt



Vanilla •  Mint Chocolate Chip

## AFTER DINNER DRINKS

**Love Boat Cordial** in souvenir glass 6.95

Tia Maria, Crème de Banana, Bailey's Irish Cream

**Espresso** 1.25

**Cappuccino** 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED