



STARTERS • SOUPS • SALADS



Fruit Cup au Naturel

pineapple, mango, cantaloupe, honeydew, seasonal berry garnish

Parfait of Salmon and Tuna Tartares *

crème fraîche, salmon caviar, crostini

Forest Pâté Brioche

lingonberry marmalade, Waldorf salad

Roasted Vegetable Quiche

tomato sauce, Italian style marinated greens



Corn and Yellow Squash Soup

garlic, thyme, cumin, scallions

Manhattan Clam Chowder

tomato, clams, potato, carrot, onion, garlic, Tabasco



Chilled Sour Cherry Soup

crème fraîche, ginger



Assorted Garden Greens

hearts of palm, carrot, tomato, scallion

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

Penne with Crisp Pancetta

bell pepper, rosemary, tomato, Fontina cheese



Fresh Mozzarella and Tomato Salad

red cherry tomatoes, baby mozzarella, lemon-dressed arugula, basil, parsley

Five Spice Shrimp

Cotija mashed potatoes, sautéed green beans with red bell pepper and corn



Fresh Catch Salmon in Tomato Broth *

Brushed with a marinade of white miso, garlic, sesame and cilantro, served grilled in an Asian-infused tomato broth with citrus-braised spinach and boiled new potato

Oven-Roasted Beef Tenderloin Topped with Button Mushrooms *

roasted potatoes, spring vegetables

Stuffed Bell Peppers

rice and ground meat, tomato sauce, root vegetables

Chicken Kiev

warm potato, cucumber and red beet salad



Roasted Beet Risotto

arugula salad with pine nuts

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

Banana-Chocolate Tart

caramel and chocolate sauces, chocolate-almond fudge and honey-candied walnuts

Esterel Cake

almond sponge, chocolate ganache, raspberry preserves, white chocolate, raspberry sauce

The Alizé

passion fruit mousse, sponge cake, soft meringue

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Rhubarb, Pecan Crisp

vanilla ice cream

Cheese Plate

Old Amsterdam, Stilton, Edam, Brie, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Viennese Apple Strudel no sugar added

cinnamon-scented apples, raisins, warm vanilla sauce

Blueberry Sundae

vanilla ice cream, blueberry topping, whipped cream

Ice Cream

Vanilla • Tiramisu

Passion Fruit Sorbet • Blueberry Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Rattle Snake Cordial in souvenir glass 6.95

Kahlua, Crème de coco White, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections

