



STARTERS • SOUPS • SALADS



Citrus Delight with Amaretto

cranberry-apple vinaigrette

Captain's Antipasto Plate *

country pâté, bresaola beef, coppa pork, prosciutto,

Sicilian-style roasted vegetable salad



Eggplant Caponata

sautéed eggplant and celery, seasoned with sweetened vinegar, and capers in a sweet-sour sauce, served with crispy ciabatta toast points

Crispy Seafood Spring Roll

bay shrimp, surimi, sweet red chili sauce



Potato Soup with Lobster

chorizo oil

Tortilla Soup with Mushrooms

vegetable broth, tomatoes, button, oyster and shiitake mushrooms, diced avocado, watercress, chipotle chili, goat cheese



Chilled Anjou Pear Soup

ginger, cinnamon, dried cherries



Romaine Lettuce Spears

red beet, cucumber, sweet onion, corn confetti

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 Puttanesca

marinara sauce, anchovies, capers, black olives, garlic, oregano



Brazilian Shrimp Salad

sautéed bell peppers, onion, tomato, mixed greens, parsley-cilantro vinaigrette

Seafood Pot Pie

scallops, shrimp, cod, salmon, white sauce, Old Bay spice, peas, carrots, fennel, flaky pastry crust

Roasted Mahi Mahi with Moroccan-Style Barbecue Sauce *

Served on a tower of Israeli couscous with braised savory cabbage



Short-Rib with Smoked Onion

black pudding

Sautéed Calf's Liver with Apples and Pancetta *

caramelized onion, sautéed spinach, crispy potato pancake

Turkey Roast with Giblet Gravy and Cranberry

apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato



Chile Rellenos

oven-roasted poblano peppers, Monterey Jack cheese, green chili sauce, Mexican-style rice

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 Tart

orange marmalade

Grand Marnier-Marinated Cherry Mille Feuille

vanilla cream, gianduia gelato

"Queen of Pudding"

baked lemon custard, meringue, raspberry jam

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry, Almond Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Tiramisu no sugar added

clouds of light mascarpone cream on coffee and Kahlúa-soaked sponge cake

Mango Sundae

vanilla ice cream, diced sweet mango, mango sauce, whipped cream

Ice Cream

Vanilla • Butter Pecan

Mango Sorbet • Banana Frozen Yogurt



Vanilla •  Chocolate

AFTER DINNER DRINKS

Southern Belle Cordial in souvenir glass 6.95
Grand Marnier and Southern Comfort

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED