



STARTERS • SOUPS • SALADS



Peach, Orange and Pear Delight

honeydew, grapes, Frangelico liqueur



Grilled Vegetable and Smoked Chicken Terrine

tomato-basil vinaigrette



Mille-Feuille of Red Beets

Layered with goat cheese and drizzled with a citrus-herb splash

Crab and Asparagus Quiche

cayenne mayonnaise, baked in a flaky crust

Derby Soup

chicken soup, rice and chicken dumplings, leeks

Seafood Soup Provençale

saffron seafood broth, white fish, bay shrimp, mussels, fennel, potato, tomato, rouille crouton



Iced Melon Bisque

grenadine, melon pearls



Mixed Gourmet Greens

tomato, cucumber, olives, crunchy croutons

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



Pasta Shells with Ricotta

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

Tomato and Bread Salad with Tender Chicken Bites

parsley, romaine lettuce, red wine vinegar, olive oil

Pan-Seared Rainbow Trout *

spaghetti, sautéed zucchini

Herb-Crusted Scallops

beurre blanc sauce, San Francisco-style fried rice, sautéed greens



Grilled-Herb Strip Loin Steak *

caramelized red onions, grilled tomato, herb butter, shoestring fries

Orange-Ginger Pork

jasmine rice, sugar snap peas, crispy scallions

Roast Chicken Gremolata

Resting on a bed of beans with balsamic-glazed roasted vegetables



Wild Mushroom Strudel

Spinach, feta cheese, phyllo dough and Thai red curry 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

Lemon-Chocolate Slice

vanilla sponge, lemon curd filling, dark chocolate ganache

Italian Ricotta Cheesecake

fresh fruit compote

Poached Pear

fresh pear, red wine, sweetened mascarpone, mixed berry compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango, Pecan Crisp

French vanilla ice cream

Cheese Plate

Manchego, Beechers, Herb Cheese, Danish Blue, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Black Forest Cake no sugar added

chocolate cake, Kirschwasser flavored cream, Bing cherries, chocolate shavings

Mango Sundae

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

Ice Cream

Vanilla • Pistachio

Lemon Sorbet • Mixed Berry Frozen Yogurt



Vanilla •  Coffee fudge

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