



STARTERS • SOUPS • SALADS



Summer Fruit Salad with Sambuca

Sambuca-flavored dressing



Crab and Shrimp Tower with Avocado Salsa

diced ripe avocado and fresh tomato, olive oil, lime and cilantro



Crostini Sampler

French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese

Hazelnut Crusted Brie

cranberry relish



Sweet Corn Soup

basil, olive oil, whipped cream

Chicken Pho with Lime and Rice Stick Noodles

coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies



Chilled Peach and Ginger Soup

nutmeg, buttermilk, apple juice

Lollo Rosso alla "Mimosa"

Red leaf lettuce, marinated shredded vegetables with an English relish

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



Asparagus-Tomato Risotto with Fresh Goat Cheese

toasted pine nuts, balsamic-caramel

Salpicon of Beef Salad *

Latin-flavored shredded beef, frisée and iceberg lettuce, cilantro, Jack cheese, pickled jalapeño, avocado, red onion, lime-oregano dressing



Seared Monkfish Fillet with Lemon-Parsley Vinaigrette *

saffron-jasmine rice, sautéed savoy cabbage

Sesame-Coated Basa *

pea tendrils, caramelized mango, tarragon sauce, roasted potatoes, and asparagus spears

Red Wine-Braised Brisket

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

Breaded Pork Chop alla Milanese

tomato concassée, mixed fresh vegetables, spaghetti

Braised Guinea Fowl with Mandarins and Sage

sautéed greens with bacon, roasted rissole potatoes



Bhindi Masala

okra, onion, tomato, turmeric, garlic, chili, garam masala, basmati rice, naan

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

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Flourless Chocolate Cake

rich chocolate cake, whipped cream, berries compote

Wild Berry Cream Gateau

sweet crust, jam, sponge, mousse

Banana Chocolate Strudel

rum flavored vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Cherry, Almond 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



Apple Crumble

pastry crust, spiced apples, streusel

Cherries Jubilee Sundae

vanilla ice cream, cherries compote, whipped cream, chopped nuts

Ice Cream

Vanilla • Rocky Road

Strawberry Sorbet • Coffee Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Hazel Eyes Cordial in souvenir glass

6.95

Frangelico, Bailey's and Kahlua

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED