







## STARTERS • SOUPS • SALADS

-  **Sun-Ripened Pineapple Delight**  
peach-strawberry chutney, cinnamon, mint
- Tomato and Salmon Carpaccio \***  
drizzled with wasabi mayonnaise and served with crisp crackers
- Chef's Country Pâté**  
waldorf salad, cranberry marmalade
-  **Grilled Four-Mushroom Crostini**  
grilled portabella, shiitake, oyster, and button mushrooms  
served with a toasted baguette point
- Mulligatawny Soup**  
apple, carrot, onion, lamb, rice in a curry-flavored chicken broth
-  **'Amsterdam' Bacon and Cabbage Soup**  
chicken-tomato broth with a chiffonade of green cabbage and onion,  
flavored with paprika and Sherry
-  **Chilled Raspberry Soup**  
Yogurt, sour cream, lemon juice, mint
-  **Southwest Gourmet Greens**  
avocado, tomato, roasted corn, red onion, tortilla strips

## 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

-  **Rigatoni with Roasted Garlic**  
shallots, plum tomato, broccoli, mushrooms, parmigiano-reggiano cream
- Seared Beef Tataki Salad \***  
lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette
-  **Olive Oil-Poached Pacific Cod \***  
warm vegetable salad and balsamic vinaigrette
- Hazelnut-Crusted Arctic Char \***  
creamy chive sauce, asparagus spears, sautéed cherry tomatoes, wild rice
- Czech Style Beef Roulade**  
onion, bacon, egg, sausage, pickled cucumber, mustard, jasmine rice, glazed carrots
- Apple Cider-Brined Pork Chop with Cherry-Raisin Chutney**  
sweet corn polenta, sautéed green beans with shallots
- Roasted Chicken with Louisiana-Style Rice**  
barbecue spices, roasted Italian-style vegetables
-  **Sweet and Sour Vegetable Tempura**  
broccoli, carrots, green beans, zucchini, button mushroom, tamarind glaze,  
jasmine 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 Layer Cake

moist chocolate cake, chocolate ganache, sweetened berries

### Spiced Honey Cake

cinnamon, allspice, honey, orange compote

### Caramelized Pear Crêpe

vanilla ice cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Mango, Peanut Crisp

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



### Strawberry Mousse Torte no sugar added

vanilla sponge cake, sugar-free strawberry mousse, strawberry compote

### Butterscotch Sundae


vanilla ice cream, butterscotch sauce, whipped cream, toasted nuts

### Ice Cream

Vanilla • Strawberry

Lemon Sorbet • Banana Frozen Yogurt



Vanilla •  Chocolate Chip

## 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