



STARTERS • SOUPS • SALADS



Mélange of Tropical Fruit
cilantro balsamic maple reduction

Grilled Vegetables and Asiago
olive oil, balsamic vinegar reduction

Spanish Serrano Ham
almond oil infused bean salad, relish of fresh tomato and olives

Lobster and Shrimp Calypso Dip
hot mustard-based Calypso sauce, crisp nacho chips



Roasted Shallot and Butternut Squash Soup
red beet crisps



Chicken and Swiss Chard Soup
pumpkin, garlic and thyme, toasted coconut



Chilled Banana Soup
creamy mixture of banana, cream and vanilla ice cream, accented with a hint of rum



Tomato and Romaine Salad
cucumber, carrot, hearts of palm

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

Pappardelle with Prosciutto and Asparagus
white wine cream sauce, parmesan cheese, garlic bread



Grilled Duck Salad with Dried Sour Cherries *
frisée, spinach, poached egg, walnuts, tarragon, sour cherry vinaigrette

Pan-Fried European Flounder *
wilted spinach and leeks, dill butter potato and pernod veloute

Crispy Sweet-and-Sour Shrimp
steamed jasmine rice, sweet-and-sour vegetables

Whole Roasted Beef Tenderloin Topped with Mushroom Ragout
roasted potatoes, spring vegetables

Grilled Venison Steak with Morrels *
rich venison jus reduction, braised red cabbage, potato croquette,
bacon wrapped green beans

Macadamia Crusted Chicken Breast
mango sauce, basil mashed potato, carrot vichy, sugar snap peas



Vegetable Lasagna
grilled vegetables, béchamel sauce, marinara sauce, Parmesan cheese

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

Brunerta

spiced chocolate cake, chocolate ganache, cranberry compote

Ricotta Cheesecake

ricotta cheese, raisins, fresh fruit compote

Dutch Apple Pie

sliced apples and raisins, sweet and buttery lattice crust, vanilla ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry, Cashew Nut 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



Tiramisu

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

Strawberry Sundae

vanilla ice cream, strawberry topping, whipped cream, toasted almond

Ice Cream

Vanilla • Mint Chocolate Chip

Mango Sorbet • Raspberry Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass 6.95

Crème de Banana, Crème de Cacao & Amaretto

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED