



STARTERS • SOUPS • SALADS

-  **Papaya with a Rainbow of Fruit**
melon, strawberry, banana liqueur, coconut shavings
-  **Roast Beef Rolls**
celeriac salad, tomato and apple relish
-  **Sweet Tomato and Fresh Buffalo Mozzarella**
aged balsamic vinegar, olive oil, basil, focaccia
- Corn Pancakes with Dill-Orange Cured Salmon ***
honey-Dijon sauce, corn, scallions
-  **Cream of Pumpkin Soup**
brown sugar, cinnamon, ginger, nutmeg, pumpkin purée, cranberry
- Beef and Vegetable Soup**
vermicelli, root vegetables, miniature meatballs
-  **Chilled Strawberry Bisque**
green peppercorn cream
-  **Apple, Pear and Cucumber Salad**
frisée, dried cranberries, Blue cheese crouton

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

- Rustic Home-Made Lasagna**
chunky tomato sauce, basil
- Cobb Salad**
chicken breast, avocado, Blue cheese, bacon, tomato, egg, lettuce, signature vinaigrette
- Dried Cherry and Thyme-Coated Salmon ***
green beans with caramelized red onion, rice pilaf
- Soft Shell Crab Pad Thai**
rice noodles, coconut milk, roasted peanuts, cilantro, lime, ginger
-  **Three-Peppercorn Crusted NY Strip Loin Steak ***
sage and garlic roasted potatoes, French green beans, sautéed onions and peppers
- Lamb Epigram**
braised lamb shoulder, butternut squash, potato parsnip purée
- Whole Roasted Duck with Apricots ***
bacon and potato galette, sautéed spinach with macadamia nuts, tamarind glaze
-  **Vegetable Tagine with Apricot-Almond Couscous**
Moroccan-style braised vegetables, garbanzo beans

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



Baked Chocolate Soup

banana, cinnamon, rum, meringue

Wild Berry Cream Gateau

sweet crust, jam, vanilla sponge, mousse

Crème Caramel

molded egg custard, bittersweet caramel sauce, array of fresh fruit

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blackberry, Cashew Nut Crisp

vanilla ice cream

Cheese Plate

Leiden, Cambozola, Aged Gouda, Camembert,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Cherry Crumble no sugar added

pastry crust, spiced cherry compote, streusel

Mango Sundae

vanilla ice cream, sliced mango, mango sauce, whipped cream

Ice Cream

Vanilla • Rocky Road

Passion Fruit Sorbet • Black Cherry Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass 6.95
Grand Marnier and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED