



STARTERS • SOUPS • SALADS



Fruit Ceviche

papaya, pineapple, mango, lime-mint dressing



Seafood Louis *

bay shrimp, scallops, salmon, cod, chili-mayonnaise dressing

Prosciutto, Genoa Salami, Melon and Honey Pear *

served with crostini, olives and sun-dried tomato

Spinach and Artichoke Dip

cream cheese, Parmesan cheese, celery, spinach, artichoke, focaccia bread sticks

Bacon Cheddar Cheese Soup

dijon mustard, Tabasco

Hungarian Beef Goulash Soup

potato, caraway seed, bell pepper, marjoram, paprika



Chilled Banana Soup

banana, cream, vanilla ice cream, white wine, dark rum



Garden Bounty

gourmet greens, cabbage, radish, red bell pepper, sourdough 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



Cheese Tortellini

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce



Pacific Rim Salad

grilled chicken, mixed greens, cucumber, green onion, bell pepper, green beans, mango, crisp wonton, macadamia nuts, sesame seeds, signature vinaigrette

Herb-Crusted Scallops

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

Pan-Seared European Plaice *

grilled polenta sticks, sautéed asparagus and zucchini-bell pepper ragoût

English Roast Beef *

garlic roast potatoes, broccoli mornay, Yorkshire pudding



Crackling Pork Belly

braised red cabbage, boiled potatoes, raisin-apple chutney

Chicken Cobbler

chive biscuit, mushroom, carrot, celery, thyme



Homemade Vegiloaf

Asiago polenta, artichokes and mushrooms, carrot coulis

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower and broccoli gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Chocolate Fudge Cake

moist chocolate cake, chocolate ganache, berry compote

Banana Chocolate Strudel

baked golden brown and served with a rich rum-flavored vanilla sauce

Sicilian Cassata

vanilla sponge cake layered with sweet ricotta cheese filling, studded with chocolate, candied fruit, pistachios and almonds

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple, Almond 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



Mango Mousse Torte

vanilla sponge, mango mousse, mango compote

Blackberry Sundae

vanilla ice cream, sweetened blackberries, whipped cream

Ice Cream

Vanilla • Pistachio

Watermelon Sorbet • Raspberry Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Violet Beauregard Cordial in souvenir glass 6.95
Chambord and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED