



STARTERS • SOUPS • SALADS

-  **Marinated Pineapple Spears**
green peppercorn-rum sauce
-  **Grilled Eggplant and Smoked Salmon Mille-Feuille ***
tomato tarragon vinaigrette
- Duck Pâté en Croute**
waldorf salad, poached pear
-  **Tomato and Goat Cheese Tart**
fresh greens, basil-infused olive oil
- Green Chile and Corn Chowder**
roasted bell pepper, cilantro
- Chicken and Wild Rice Soup**
leeks, carrot, celery, dry sherry
-  **Chilled Coconut Soup**
yogurt, milk, vanilla, nutmeg
-  **Mixed Seasonal Greens**
caramelized apple, toasted walnuts, dried cranberries, cranberry-ginger vinaigrette

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

- Spaghetti with Meatballs**
marinara sauce, parmesan cheese
-  **Chicken, Papaya and Avocado Salad**
lime juice, walnut oil vinaigrette, watercress, walnuts
- Australian Baked Salt Cod Cakes ***
mashed potato, remoulade, cucumber salad
- Rainbow Trout with Frizzled Spring Onions ***
with soy, ginger and dijon mustard glaze, steamed almond yellow rice,
sautéed pesto zucchini with red bell pepper
- Korean Kalbi Beef Short Ribs**
lemongrass steamed jasmine rice, sautéed greens
- Braised Lamb Shoulder "Billabong Style"**
rosemary-thyme roasted potato, green beans
- Pomegranate-Glazed Cornish Game Hen**
wild rice stuffing, steamed broccoli, eggplant-tomato braise
-  **Potato Goulash**
vegetarian version of Hungarian classic goulash, brown bread

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

Chocolate Decadence Cake

rich and flourless chocolate cake, raspberry coulis, vanilla sauce
and berries compote

Upside Down Apple Walnut Cake

caramelized apple, walnut, moist butter cake

Banana Napoleon

sweet banana mousse, puff pastry, topped with sliced banana, toasted almonds

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango, Hazelnut 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



Linzer Torte no sugar added

thin hazelnut pastry shell, raspberry jam, pastry lattice veil

Chocolate Fudge Sundae

vanilla ice cream, fudge chocolate sauce, whipped cream, toasted almonds

Ice Cream

Vanilla • Banana

Pineapple Sorbet • Strawberry Frozen Yogurt



Vanilla •  Coffee Fudge

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