



## STARTERS • SOUPS • SALADS

### Tropical Fruit Medley

kiwi, mango, lychees, papaya, Malibu dressing, coconut



### Salmon Tartare with Baby Zucchini \*

cherry tomatoes, watercress, mini cornichons, bacon-curry yogurt sauce

### Vietnamese Spring Roll with Chicken

nuoc cham dipping sauce

### Macadamia Crusted Brie

apple-cranberry chutney, lettuce bouquet



### Wild Mushroom Soup

chive oil drizzle, crème fraîche

### Chicken and Potato Soup

turkey sausage, cabbage, white wine

### Chilled Peach Soup

cucumber, bell pepper, dried-apricot, honey



### Coconut, Carrot and Radish Salad

creamy black sesame 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

### Pappardelle and Veal Ragoût

ricotta, basil

### Black Sesame Jumbo Shrimp Baharat Salad \*

poached egg, cherry tomatoes, red radish, brioche croutons, cheese foam, citrus-ponzu dressing

### Dark and Stormy Ginger Yellow Fin Tuna \*

ginger-lemon butter sauce, steamed coconut rice, sautéed zucchini



### Prosciutto Wrapped Fresh Catch Monkfish Medallion \*

tomato onion fig relish, parsley potato, green beans

### Flank Steak with Roasted Shallot Vinaigrette \*

cheesy polenta cake, sautéed green beans, roasted shallots, balsamic vinegar glaze

### Lamb Shank

cauliflower-rosemary purée, crispy parsnip

### Kentucky Fried Chicken

macaroni salad, coleslaw



### Vegetable Curry with Forbidden Rice

cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, lime, cilantro

## 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

### Denali Fudge Cake

moist chocolate brownie with pecans, chocolate ganache, butterscotch and chocolate sauce

### Crème Catalana

creamy custard flavored with Grand Marnier and lemon zest, finished with a caramel glaze

### Esterel Cake

almond sponge, chocolate ganache, raspberry preserves, white chocolate, raspberry sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Peach, 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 Cream Torte

vanilla sponge, strawberry mousse, strawberry compote

### Pear Belle Hellene Sundae

vanilla ice cream, sliced poached pear, chocolate sauce, whipped cream, toasted nuts

### Ice Cream

Vanilla • Tiramisu

Mango Sorbet • Pineapple Frozen Yogurt



Vanilla • Mint Chocolate Chip

## AFTER DINNER DRINKS

<b>Hazel Eyes Cordial</b> in souvenir glass	6.95
Frangelico, Bailey's and Kahlua	
<b>Espresso</b>	1.25
<b>Cappuccino</b>	1.75
ask your beverage server for additional drink selections	



CULINARY COUNCIL



NO SUGAR ADDED