



## STARTERS • SOUPS • SALADS

-  **Fresh Fruit Medley**  
melon, papaya, pineapple, mint-lemon yogurt
-  **Smoked Seafood Sampler \***  
Smoked mackerel, scallops and trout, apple-horseradish sauce
-  **Carpaccio of Beef Tenderloin \***  
olive oil, Reggiano-Parmigiano, whole grain mustard sauce
-  **Provençale Vegetable Tart**  
Served on a rustic, basil-tomato vinaigrette
-  **Tomato Soup Florentine**  
tomato, spinach, pasta
-  **Cheese Tortellini and Vegetable Soup**  
tomato, zucchini, celery, carrot, Parmesan cheese
-  **Chilled Pear, Cucumber and Melon Gazpacho**  
pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers
-  **Salad of Arugula and Frisée**  
William pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds


## 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

-  **Penne Fresca**  
garlic, Roma tomato, basil, Parmesan cheese
- Salade Niçoise**  
mixed greens, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette
-  **Pan-fried Fresh Catch Bluenose Fillet \***  
garlic-lime aioli, parsley potato, dilled asparagus
-  **South Pacific Seared Mahi Mahi with Vanilla Sauce \***  
vegetable spaghetti, black bean rice
- Chef's Hungarian Beef Goulash**  
potato, bell peppers, bread
- Braised Pork Pot**  
apple-bacon cabbage, buttered potatoes
- Sticky Sesame Chicken**  
basmati rice, stir-fry vegetables
-  **Eggplant Cannelloni Parmigiano**  
asparagus risotto

## 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

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## DESSERTS



### Devil's Food Cake

chocolate-orange buttercream

### Summer Berry Pudding

sweet-tart red berry compote, topped with vanilla Bavarian cream

### Viennese Apple Strudel

cinnamon, raisins, warm vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Mango 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



### Chocolate Torte **sugar added**

chocolate sponge, chocolate mousse, strawberry compote

### Blackberry Sundae

vanilla ice cream, sweetened blackberries, whipped cream, toasted nuts

### Ice Cream

Vanilla • Coconut

Pineapple Sorbet • Mixed Berry Frozen Yogurt



Vanilla •  Coffee Fudge

## AFTER DINNER DRINKS

**Mocha Mint Cordial** in souvenir glass 6.95  
Kahlua, Crème de Menthe and Crème de Cacao White

**Espresso** 1.25

**Cappuccino** 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

DAY 29