



STARTERS • SOUPS • SALADS

-  **Citrus Delight with Amaretto**
cranberry-apple vinaigrette
-  **Seafood Deviled Eggs ***
smoked salmon, crab, honey mustard dressing
-  **Eggplant Caponata**
sautéed eggplant and celery, seasoned with sweetened vinegar, and capers in a sweet-sour sauce, served with crispy ciabatta toast points
- Crispy Spring Roll**
pork, vegetable, sweet red chili sauce
-  **Potato Soup with Lobster**
chorizo oil
- Tortilla Soup with Mushrooms**
vegetable broth, tomatoes, button, oyster and shiitake mushrooms, diced avocado, watercress, chipotle chili, goat cheese
-  **Chilled Anjou Pear Soup**
ginger, cinnamon, dried cherries
-  **Romaine Lettuce Spears**
red beet, cucumber, sweet onion, corn confetti


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 Puttanesca**
marinara sauce, anchovies, capers, black olives, garlic, oregano
- Brazilian Shrimp Salad**
sautéed bell peppers, onion, tomato, mixed greens, parsley-cilantro vinaigrette
-  **Braised Pacific Cod**
steamed potato, seared red onion, serrano ham, and watercress cream
-  **Fresh Catch Sea Bass Sauté ***
red onion, lemon, capers, polenta cake, green beans, julienne of red bell pepper
- Carne Asada ***
grilled steak, steamed rice, black beans, guacamole, warm flour tortillas
- Pork Tenderloin with Chanterelle and Morrel Mushroom Ragoût**
sautéed spätzle, spinach, grilled fennel
- Chicken Kung Pao**
snow peas, scallions, pepper, peanut, fried rice
-  **Vegetable Tempura**
sweet and sour sauce, jasmine rice

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 Mud Cake

moist chocolate cake, ganache, chocolate mousse

Tropical Warm Mocha Pound Cake

chocolate and coffee-flavored cake, whipped cream, mango compote

Pumpkin Cranberry Bash

chocolate sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango, Macadamia 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



Hazelnut Torte

Vanilla sponge, hazelnut mousse, pistachio nut, hazelnut

Pineapple Sundae

vanilla ice cream, pineapple chunks, chocolate sauce, whipped cream

Ice Cream

Vanilla • Butter Pecan

Mango Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla •  Mint Chocolate Chip

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