



STARTERS • SOUPS • SALADS



Celebration of Fruit Cocktail

seasonal fruit, crème de cassis, apple foam



Crab and Shrimp Tower with Avocado Salsa

bay shrimp with diced ripe avocado, fresh tomato, olive oil, lime and cilantro



Crostini Sampler

French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese

Veal and Mushroom Ragoût

served in flaky puff pastry

Potato, Onion and Pea Champ

This traditional Irish soup is flavored with bacon and slow cooked with peas, potato and onion

Chicken Pho with Lime and Rice Stick Noodles

coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies



Chilled Peach and Ginger Soup

nutmeg, buttermilk, apple juice

Old Fashioned Salad with Shanagarry Cream Dressing

Bibb lettuce, boiled egg, sliced cucumber, tomato wedge, diced cooked red beet, green onion, red radish and chopped parsley tossed with creamy mustard dressing famous in the south coast of Ireland

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



Asparagus-Tomato Risotto with Fresh Goat Cheese

toasted pine nuts, balsamic-caramel

Salpicon of Beef Salad *

Latin-flavored shredded beef, frisée and iceberg lettuce, cilantro, Jack cheese, pickled jalapeño, avocado, red onion, lime-oregano dressing

Seared Flounder Fillet with Lemon-Parsley Vinaigrette *

Boiled new potato, vegetable bouquet

Baked Cod with an Irish Cheese Crust *

Baked until golden brown and served with a piquant mustard cream sauce, parsley boiled potatoes, steamed broccoli florets and sautéed cherry tomatoes



Corned Brisket of Beef with Horseradish Sauce

Served with boiled potatoes, root vegetables and braised green cabbage

Irish Stew

A hearty lamb stew braised in a thyme-flavored lamb stock and complimented with lots of potato, carrot and cabbage

Quail with Apricot Bread Stuffing

Port wine reduction with Savoy cabbage, roasted potatoes and cherry tomatoes



Chana Masala

chickpeas, onion, tomato, turmeric, garlic, chili, garam masala, basmati rice, naan

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed spinach, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Strawberry-Rhubarb Irish Crumble

Accompanied with an Irish whiskey cream, served à la mode on request

Red Velvet Cake

dark chocolate filling, cream cheese icing

Mohr im Hemd

warm, light chocolate nut sponge, chocolate sauce, whipped cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry, Peanut Crisp

vanilla ice cream

Cheese Plate

Maaslander, Chaumes, Gorgonzola, Port Salut,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Tiramisu no sugar added

light mascarpone cream, coffee and Kahlúa-soaked sponge cake

Cherries Jubilee Sundae

vanilla ice cream, cherry compote, whipped cream, chopped nuts

Ice Cream

Vanilla • Strawberry

Blackberry Sorbet • Raspberry Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Hazel Eyes Cordial in souvenir glass 6.95
Frangelico, Bailey's and Kahlua

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED