

## STARTERS • SOUPS • SALADS



### Marinated Pineapple Spears

green peppercorn-rum sauce



### Salmon and Spinach Roulade \*

cucumber and dill sauce, cherry tomato salad

### Mozzarella Salad

tomato, asparagus, prosciutto, balsamic vinaigrette

### Grilled Lemon Chicken Skewers

peanut sauce, carrot cucumber salad

### Double-Baked Potato Soup

garnished with chive and bits of bacon

### Chicken and Leek Soup

potato, prunes



### Chilled Banana Soup

banana, cream, vanilla ice cream, white wine, dark rum

### Scottish Delight

Oak leaf, Boston and frisée lettuce with salmon, orange segments and sweet-spiced mustard dressing

## 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

### Linguine with Clams and Tomato

Manila clams, white wine cream sauce, Roma tomato, basil

### The Chef's Salad Bowl

smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg, Thousand Island dressing

### Scarlet Snapper Fillet with Lime Aioli \*

lemon-dill couscous, savory greens

### Almond-Crusted Salmon \*

leek-cream sauce, sautéed baby carrots, zucchini ribbons, bell pepper

### Broiled Paillard of Beef with Dijon Mustard Sauce \*

marinated in herbs, garlic and extra virgin olive oil, creamy polenta with forest mushrooms



### Grilled Venison Loin with Dates \*

celeriac purée, sautéed broccoli, quinoa and chanterelles

### Sri Lanka Chicken Curry

local spices, coconut milk, jasmine rice



### Eggplant and Zucchini Piccata

Mediterranean-flavored roasted peppers, onion Israeli couscous, tomato coulis

## 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

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## DESSERTS

### German Chocolate Cake

light chocolate sponge, coconut filling, chocolate ganache, berry compote

### "Queen of Pudding"

baked lemon custard, meringue, raspberry jam

### Chocolate Fudge Tartlet

caramel, whipped cream, roasted pistachios

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Pineapple, Peanut Crisp

vanilla ice cream

### Cheese Plate

Leiden, Cambozola, Aged Gouda, Camembert,  
accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Cheesecake no sugar added

cream cheese, vanilla, strawberry compote

### Apricot Sundae

vanilla ice cream, poached apricot, whipped cream, toasted almonds

### Ice Cream

Vanilla • Cookies and Cream

Watermelon Sorbet • Raspberry Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

**Violet Beauregard Cordial** in souvenir glass 6.95  
Chambord and Crème de Cacao White

**Espresso** 1.25

**Cappuccino** 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED