

STARTERS • SOUPS • SALADS

-  **Sun-Ripened Pineapple Delight**
 peach-strawberry chutney, cinnamon, mint
- Tomato and Salmon Carpaccio ***
 Drizzled with wasabi mayonnaise and served with crisp crackers
-  **Garden Symphony with Montrachet**
 marinated mushrooms, zucchini, asparagus and green bell peppers,
 herbed goat cheese, tarragon-balsamic vinaigrette
- Frogs' Legs Provençale**
 risotto cake, garlic-tomato concassée
-  **Sri Lankan Soup**
 coconut milk, potato, tomato, spices, palm sugar
- 'Amsterdam' Bacon and Cabbage Soup**
 Chicken-tomato broth with a chiffonade of green cabbage and onion,
 flavored with paprika and Sherry
-  **Chilled Mango Lassi Soup**
 yogurt, sour cream, honey, cinnamon
-  **Southwest Gourmet Greens**
 avocado, tomato, roasted corn, red onion, tortilla strips


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 with Roasted Garlic**
 shallots, plum tomato, broccoli, mushrooms, Parmigiano-Reggiano cream
- Seared Beef Tataki Salad ***
 lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette
- Salt Cod Fish Cakes**
 parsley mashed potato, petit peas and carrots, sauce remoulade
- Rainbow Trout Fillet with Black Olive Mousse ***
 served over a pool of pasta with fresh basil, tomato, sautéed spinach
 and fried zucchini chips
- Sauerbraten**
 Pinot Noir wine sauce, cinnamon-spiced red apple cabbage, roasted root vegetables,
 homemade spätzle
- Apple Cider-Brined Pork Chop with Cherry-Raisin Chutney**
 sweet corn polenta, sautéed green beans with shallots
-  **Poussin with Almond-Brown Rice Stuffing**
 Brussels sprouts with chestnuts, dilled carrots and sage gravy
-  **Red Lentil Dahl**
 turmeric, cumin, cayenne, cashew basmati rice, mango chutney,
 toasted coconut, papadum

HOLLAND AMERICA LINE SIGNATURES

-  **Grilled Salmon with Ginger-Cilantro Pesto ***
 basmati rice, sautéed spinach, garlic cherry tomatoes
- Broiled New York Strip Loin ***
 cauliflower gratin, peppercorn sauce
- Oven-Roasted Chicken**
 quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Cherry Pie

whipped cream, cherry compote

Caramel Chocolate Toffee

sweet pastry, toffee, chocolate ganache

Strawberry Amaretto Cake

almond flecked cake and amaretto, sweetened strawberries

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango, Cashew Nut Crisp

vanilla ice cream

Cheese Plate

Humboldt, Maytag, Iraty, Fiscalini,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Lemon Mousse Torte no sugar added

white sponge, lemon cream, candied lemon garnish

Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream

Ice Cream

Vanilla • Butter Pecan

Raspberry Sorbet • Banana Frozen Yogurt



Vanilla •  Strawberry

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