



## STARTERS • SOUPS • SALADS

### Tropical Fruit Medley

kiwi, lychees, dragon fruit, Malibu dressing, coconut



### Salmon Tartare with Baby Zucchini \*

cherry tomatoes, mini cornichons, bacon-curry yogurt sauce

### Mediterranean Mezze Plate

hummus, marinated olives, baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese

### Almond Crusted Chicken Tenders

honey-Dijon mustard sauce

### Country-Style Lentil Soup

vegetables, bacon, smoked pork sausage

### Potato Soup with Cabbage

turkey sausage, white wine



### Chilled Peach Soup with Goat Cheese

cucumber, bell pepper, dried-apricot, honey



### Coconut, Carrot and Radish Salad

creamy black sesame vinaigrette

## 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

### Pappardelle and Veal Ragoût

ricotta, basil

### Black Sesame Jumbo Shrimp Baharat Salad \*

poached egg, cherry tomatoes, radish, brioche croutons, cheese foam, citrus-ponzu dressing

### Sautéed European Plaice with Granny Smith Apples \*

orange citrus sauce, roasted red-skin potatoes, asparagus spears

### Seafood Pot Pie

scallops, shrimp, cod, salmon, white sauce, Old Bay spice, peas, carrots, fennel, flaky pastry crust

### Filet of Beef Wellington \*

duck liver-mushroom duxelles, beef tenderloin, puff pastry, Madeira sauce, duchess potatoes, vegetable bouquet

### Escalope of Lamb

herbed breadcrumbs, garlic mashed potato, green beans



### Austrian Roasted Goose

red wine-braised cabbage, poached apple with cranberries and William potato



### Vegetable Curry with Forbidden Rice

cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, lime, cilantro

## 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

### Opéra Cake

almond cake, mocha buttercream, coffee-infused chocolate ganache

### Cherry Cheesecake

creamy New York-style cheesecake, tart cherries, cherry compote

### Warm Caribbean Rum Cake

vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Strawberry, Almond Crisp

vanilla ice cream

### Cheese Plate

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

### Sliced Fruit Plate

selection of fresh fruit



### Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse,  
garnished with hazelnuts and pistachios

### Master Chef's Sundae

vanilla ice cream, tropical fruits, whipped cream, roasted nuts

### Ice Cream

Vanilla • Coffee

Pineapple Sorbet • Banana Frozen Yogurt



Vanilla •  Strawberry

## 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