






STARTERS • SOUPS • SALADS

-  **Marinated Pineapple Spears**
green peppercorn-rum sauce
-  **Calypso Shrimp Cocktail**
mustard-Calypso sauce
- Asian Style Roasted Pork**
sweet soy plum sauce, lychee, pickled ginger
-  **Tomato and Goat Cheese Tart**
fresh greens, basil-infused olive oil
- Green Chile and Corn Chowder**
roasted bell pepper, cilantro
- Chicken and Wild Rice Soup**
leeks, carrot, celery, dry sherry
-  **Chilled Coconut Nutmeg Soup**
coconut, yogurt, milk, vanilla
-  **Asian Salad with Sesame Dressing**
Chinese cabbage, mixed greens, bamboo shoots, bean sprouts, water chestnuts, snow peas, carrot, rice noodles


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

- Farfalle Affumicato**
bow tie pasta, smoked salmon, rosé-cream sauce
- Chicken, Papaya and Avocado Salad**
lime juice, walnut oil vinaigrette, watercress, walnuts
- Asian Baked Crab Cakes**
black bean-mango salsa, creamy jalapeno jack cheese grits
- Steelhead Trout with Fritted Spring Onions ***
with soy, ginger and dijon mustard glaze, steamed almond yellow rice, sautéed pesto zucchini with bell pepper
-  **Oven Roasted Beef Tenderloin with Morrel Sauce ***
whipped potatoes, vegetable bouquet
- Veal Cordon Bleu**
fondant potatoes, assorted vegetables, herbed-tomato sauce
- Roasted Duck Breast with Raspberry Balsamic Reduction**
roasted chateau potatoes, sautéed spinach, carrot batons
-  **Oven-Baked Eggplant Parmigiana**
Provolone cheese, spaghetti, marinara sauce

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

Caramel Chocolate Toffee

sweet pastry, toffee, chocolate ganache

Tarte Tatin

puff pastry, caramelized apples, vanilla ice cream

Strawberry Amaretto Cake

almond sponge, strawberry preserve, strawberry compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blueberry, Pecan Crisp

vanilla ice cream

Cheese Plate

Manchego, Beechers, Herb Cheese, Danish Blue, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Lemon Torte no sugar added

white sponge, lemon cream, candied lemon

Mango Sundae

vanilla ice cream, diced mango, mango sauce, whipped cream, toasted nuts

Ice Cream

Vanilla • Cookies and Cream

Watermelon Sorbet • Mixed Berry 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