

STARTERS • SOUPS • SALADS

Citrus Delight with Amaretto cranberry apple vinaigrette

Sashimi of Salmon with Wasabi Mayonnaise *
pickled ginger, soy sauce, finely diced cucumber and mango salad
Gluten free soy sauce served upon request

Jewish Vorschmack chopped herring, hardboiled egg, apple, pumpernickel bread

Cheese Filled Boureka onion, puff pastry, sesame seeds, cucumber-parsley sauce

Smoked Seafood Chowder assorted seafood, smoky-flavored cream, oyster crackers

Russian Borscht root vegetables, beetroot, sour cream

Chilled Banana Soup banana, cream, vanilla ice cream, white wine, dark rum

Salad Caprese tomato, red onion and fresh buffalo mozzarella, extra-virgin olive oil, Boston lettuce

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

Brown Butter Gnocchi with Roasted Squash drizzled with a balsamic reduction

Grilled Chinese Five Spice Salmon and Crispy Tortilla Salad * romaine lettuce, cucumber. tomato, scallions, ginger-lime dressing

Sea Bass with Tunisian Vegetable Salsa *
Peppers, chili, tomato, onion, garlic, caraway seeds, bulgur with herbs

Pan-Seared Tuna Steak *
grilled polenta sticks, zucchini-bell pepper tomato ragoût

Braised Beef Short Ribs with Roasted Garlic * root vegetables, parsley mashed potatoes

Lamb Osso Buco with Parsley-Rosemary Gremolata creamy parmesan risotto and garden vegetables

Traditional Duck Cholent barley, assorted beans and potatoes

Tomato-Lemon Mascarpone Tart

Baked in a whole wheat crust, sautéed collard greens and dried cranberries

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 Breast auroa pilat here roasted vegetables jus

DESSERTS

Warm Chocolate Pudding

warm, velvety, baked chocolate pudding, chocolate sauce and whipped cream

Crème Caramel

molded egg custard, bittersweet caramel sauce, fresh fruit

Apple Pecan Upside Down Cake

caramelized apple, pecan nuts, moist butter cake

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana, 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



Strawberry Cream Torte no sugar added

vanilla sponge, strawberry cream

Chocolate Fudge Sundae

vanilla ice cream, chocolate fudge sauce, whipped cream, toasted almonds

Ice Cream

Vanilla • Cookies and Cream

Mango Sorbet • Heath Bar Crunch Frozen Yogurt

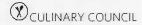




Nanilla • Coffee Fudge

AFTER DINNER DRINKS

Chocolate Cherry Cordial in souvenir glass	6.95
Crème de Coco Dark, Bailey's Irish Cream, Drop of Grenadine	
Espresso	1.25
Cappuccino	1.75
ask your beverage server for additional drink selections	





DAY 96