



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

quinoa pilaf, herb 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

Vanilla • 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

 CULINARY COUNCIL

 NO SUGAR ADDED

DAY 96