




## STARTERS • SOUPS • SALADS

-  **Summer Fruit Salad with Sambuca**  
Sambuca-flavored dressing
-  **Crab and Shrimp Tower with Avocado Salsa**  
diced ripe avocado, fresh tomato, olive oil, lime and cilantro
-  **Crostini Sampler**  
French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese
- Breaded Shrimp**  
papaya salad, garlic-chili sauce
-  **Creamed Artichoke and Heritage Carrot Soup**  
arugula pesto oil, crème fraîche
- Chicken Pho with Lime and Rice Stick Noodles**  
coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies
-  **Chilled Peach and Ginger Soup**  
nutmeg, buttermilk, apple juice
- Lollo Rosso alla "Mimosa"**  
Red leaf lettuce, assortment of marinated shredded vegetables with an English relish


## 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

-  **Asparagus-Tomato Risotto with Fresh Goat Cheese**  
toasted pine nuts, balsamic-caramel
- Salpicon of Beef Salad \***  
Latin-flavored shredded beef, green leaf and iceberg lettuce, cilantro, Jack cheese, pickled jalapeño, avocado, red onion, lime-oregano dressing
- Seared Flounder Fillet with Lemon-Parsley Vinaigrette \***  
Swiss chard, saffron-jasmine rice
- Mediterranean Seafood Stew *by Guest Chef Paulette Mitchell***  
saffron scented vegetables, cod, scallops and shrimp
- Red Wine-Braised Brisket**  
paprika-infused onions, buttermilk mashed potatoes, carrots, broccoli
- Pork Tenderloin Medallions with Maple Mustard**  
caramelized apples and dried cranberries, duchess potatoes, green beans and carrot batons
-  **Roasted Duck Breast with Raspberry Balsamic Reduction**  
roasted chateau potatoes, sautéed greens and carrot
-  **Chana Masala**  
chickpeas, onion, tomato, turmeric, garlic, chili, garam masala, basmati rice, naan

## 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 Breast**  
quinoa pilaf, herb roasted vegetables, jus

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## DESSERTS

### Lemon-Chocolate Slice

vanilla sponge, lemon curd, dark chocolate ganache, sweetened strawberries

### Ricotta Cheesecake

ricotta cheese, raisins, fresh fruit compote

### Banana, Mango and Chocolate Strudel

cinnamon, brown sugar, rum-flavored vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Strawberry, Almond Nut Crisp

vanilla ice cream

### Cheese Plate

Leiden, Cambozola, Aged Gouda, Camembert,  
accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Mango Mousse Mille Feuillet

puff pastry, mango mousse, kiwi, strawberries

### Strawberry Sundae

vanilla ice cream, sweetened strawberries,  
whipped cream, chopped nuts

### Ice Cream

Vanilla • Coffee

Passion Fruit Sorbet • Black Cherry Frozen Yogurt



Vanilla •  Chocolate

## 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