



STARTERS • SOUPS • SALADS



Watermelon Cocktail

orange sauce



Grilled Eggplant and Smoked Salmon Mille-Feuille *

tomato-tarragon vinaigrette

Carpaccio of Beef Tenderloin *

olive oil, reggiano-parmigiano, whole grain mustard sauce



Bruschetta with Mushroom and Tomato

French bread, olive oil, basil and parsley

Cheddar and Crab Chowder

Armenian lavosh cracker



Italian Minestrone Soup

vegetable broth, white beans, vegetables, macaroni, oregano, parmesan cheese



Chilled Apple Vichyssoise

ginger, yogurt, cream, cinnamon, apple brandy, Granny Smith apples



Belgian Endive and Romaine

sliced button mushrooms, cucumber and chopped pecans

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

Soufflé Gnocchi

béchamel, idiazabal cheese, parsley, bread crumbs

Sautéed Shrimp Caesar Salad

garlic dressing, Parmesan cheese, seasoned croutons
topped with tender sautéed shrimp

Fritto Misto

breaded lemon sole, calamari, scallops and shrimp served with grilled polenta,
Italian-style roasted vegetables, marinara sauce

Chef's Beef Goulash

beef shank, paprika, marjoram, tomato, dark bread



Osso Buco Milanese

creamy mushroom risotto, parsley-lemon gremolata

Chicken Parmigiano

spaghetti pomodoro, herbed zucchini, fresh mozzarella



Vegetable Lasagna

grilled vegetables, béchamel sauce and marinara sauce, parmesan cheese

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

DESSERTS

Devil's Food Cake

chocolate sauce, orange butter cream, chocolate shavings

Pear Caramel Mille-Feuille

pear, caramel, puff pastry, vanilla-scented sabayon

The Alizé

passion fruit mousse, sponge cake and soft meringue, mixed berries compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blueberry, Peanut Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Linzer Torte no sugar added

hazelnut pastry, raspberry jam, pastry lattice veil

Blueberry Sundae

vanilla ice cream, blueberry sauce

Ice Cream

Vanilla • Cookies and Cream

Lemon Sorbet • Chocolate Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass 6.95

Kahlua, Crème de Menthe Green and Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED