



STARTERS • SOUPS • SALADS



Orange and Grapefruit Medley

orange Curaçao



Sweet Tomato and Fresh Buffalo Mozzarella

aged balsamic vinegar, olive oil, basil, focaccia

Italian Antipasto Plate *

country pâté, coppa beef, calamari, olives, Sicilian-style roasted vegetable salad

Grilled Veal Kidneys *

crisp crostini, onion-fig chutney



Farmer's Vegetable Purée

garlic crouton

Curried Pasta Fagioli Soup

bean and orzo pasta soup, chicken broth with a hint of curry



Chilled Tomato and Gin Soup

An English variation of the classic gazpacho



Roasted Beet and Oak Leaf Salad

thyme-roasted beets, oak leaf lettuce, goat cheese

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

Rustic Home-Made Lasagna

chunky tomato sauce, basil

New England Lobster Cobb Salad

tossed with creamy Thousand Island dressing, baby greens, diced avocado, crunchy bacon bits, chopped egg, cherry tomatoes, cucumber and Blue cheese crumbles



Fresh Catch Gilthead (Dorade) Veracruz *

creamy polenta, tomato, broccoli, onion, olives and capers

Blackened Ahi Tuna Oaxaca-Style *

creamed jalapeno corn, sautéed green beans, chipotle rice

Classic Austrian Tafelspitz *

boiled beef tip, roesti, cream spinach, chive sauce, horseradish apple sauce

Italian Calf's Liver Fegatelli *

Garlic and red wine vinegar flavored greens, crusty bread, roasted potato

Chicken Cordon Bleu

gruyère cheese and sliced ham, mushroom medley, green zucchini and parsley chateau potatoes



Couscous Florentine

spinach, grilled vegetable kebab, dill-sour cream sauce

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

Chocolate Decadence Cake

raspberry coulis, vanilla sauce, sweetened berries

Chocolate and Cappuccino Cake

chocolate cake, cappuccino mousse, chocolate ganache

Sicilian Cassata

vanilla sponge cake, sweet ricotta cheese,
chocolate, candied fruit, pistachios, almonds

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple, Pistachio Nut Crisp

vanilla ice cream

Cheese Plate

Maaslander, Chaumes, Gorgonzola, Port Salut,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Strawberry Tartlet

pastry crust, sugar free vanilla custard, sliced strawberries

Chocolate Fudge Sundae


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

Ice Cream

Vanilla • Rum Raisin

Strawberry Sorbet • Banana Frozen Yogurt



Vanilla •  Mint Chocolate Chip

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass 6.95
Grand Marnier and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED