



STARTERS • SOUPS • SALADS



Sun-Ripened Pineapple Delight

peach-strawberry chutney, cinnamon, mint

Tomato and Salmon Carpaccio *

drizzled with wasabi mayonnaise and served with crackers



Garden Symphony with Montrachet

marinated mushrooms, zucchini, asparagus and green bell peppers, herbed goat cheese, tarragon-balsamic vinaigrette

Lobster and Shrimp Calypso Dip

spinach, hot mustard-based calypso sauce and nacho chips

Spanish Garlic and Vegetable Soup

carrots, cabbage, tomato, touch of cream, bread croutons



'Amsterdam' Bacon and Cabbage Soup

chicken-tomato broth with a chiffonade of green cabbage and onion, flavored with paprika and Sherry



Gazpacho Andalusia

bell pepper, onion, cucumber, garlic, tomato, bread crumbs



Southwest Gourmet Greens

avocado, tomato, roasted corn, red onion, tortilla strips

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



Rigatoni with Roasted Garlic

shallots, plum tomato, broccoli, mushrooms, Parmigiano-Reggiano cream

Seared Beef Tataki Salad *

lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette



Spanish-Style Seafood Paella

A traditional rice dish of seafood and chorizo sausage flavored with saffron, olives, onions and bell peppers

Pan-Seared Cobia with Artichoke and Tomato Confit *

celeriac and potato purée

Curried Beef Short Ribs

braised parsnips, carrots, red beets and potatoes

Tiroler Blutwurst Gröstel

potato, onion, blood sausage, marjoram, fried egg, parsley, cabbage salad

Gallina en Pepitoria

braised hen in almond sauce with Spanish brown rice



Indian Lentil Dahl

turmeric, cumin, cayenne, cashew basmati rice, mango chutney, toasted coconut, papadam

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

Chocolate Crème Caramel

baked chocolate custard, bittersweet caramel, array of fresh fruit

Strawberry Amaretto Torte

pieces of strawberry, almond flecked cake, amaretto

Vanilla Napoleon

sweet vanilla pastry cream, puff pastry, fondant, chocolate sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Apple, Almond Crisp

vanilla ice cream

Cheese Plate

Old Amsterdam, Stilton, Edam, Brie,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Chocolate Delight no sugar added

chocolate cake, dark chocolate ganache, whipped cream, chocolate shavings

Blueberry Sundae

vanilla ice cream, sweet-tart blueberry sauce, whipped cream, almond nuts

Ice Cream

Vanilla • Rocky Road

Mango Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Southern Belle Cordial in souvenir glass 6.95
Grand Marnier and Southern Comfort

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED