



## STARTERS • SOUPS • SALADS

-  **Watermelon Carpaccio**  
toasted pine nuts, mandarin segments, arugula, balsamic reduction
-  **Dialogue of Salmon Tartare with Avocado \***  
cold-smoked, pickled, chipotle hot-smoked salmon, lime avocado tomato salsa
-  **Grilled Vegetables and Asiago**  
olive oil, balsamic vinegar reduction
- Coconut-Crusted Scallops**  
mango-pepper salsa, cilantro, fresh lime
- American Bounty Vegetable Soup**  
beef stock, parsley
- Red Bean and Chorizo Soup**  
pork belly, leeks, meat broth
-  **Chilled Leek and Potato Vichyssoise**  
heavy cream and chive
- Greek Salad**  
romaine, feta cheese, Kalamata olives, artichoke, tomato, red onion, cucumber


## 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

-  **Fusilli with Eggplant and Tomato**  
Tender corkscrew pasta tossed with roasted eggplant, tomato, garlic, fresh basil, diced shallot and pieces of fresh mozzarella
- Prosciutto and Asparagus Salad \***  
hard-boiled egg, chives, Roma tomatoes and caramelized pear, tossed with an oregano and balsamic vinaigrette
- Fresh Catch Grilled Sardines \***  
lime-cilantro rice, bell pepper and tomato ragout, lemon
- Peppercorn-Crusted Striped Bass Fillet \***  
whole-grain mustard sauce, poached fingerling potatoes and vegetable medley
- Spanish Style Beef Tongue \***  
boiled and fried, vegetable-tomato sauce, fried potatoes
- Grilled Venison Loin \***  
creamy chanterelle sauce, potato croquette and vegetable bouquet
-  **Aroz de Pato (Duck Rice)**  
chorizo, root vegetable, garlic, fresh herbs
-  **Baked Phyllo Parcels**  
stuffed with spinach, sun-dried tomato and feta cheese, served with pilaf rice and fresh tzatziki 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

### Apple Buckle

butter cake, sliced apples, nut streusel

### Brazo de Gitano

sponge cake, custard cream, chocolate ganache

### Tropical Fruit Pavlova

crisp meringue shell, vanilla whipped cream, tropical fruits

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Banana, Hazelnut Crisp

vanilla ice cream

### Cheese Plate

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

### Sliced Fruit Plate

selection of fresh fruit



### Chocolate Pudding no sugar added

vanilla sauce

### Blueberry Sundae

vanilla ice cream capped with a sweet-tart blueberry sauce

### Ice Cream

Vanilla • Cookie Dough

Passion Fruit Sorbet • Strawberry Frozen Yogurt



Vanilla •  Chocolate

## AFTER DINNER DRINKS

<b>B-52 Cordial</b> in souvenir glass	6.95
Kahlua, Grand Marnier, Bailey's Irish Cream	
<b>Espresso</b>	1.25
<b>Cappuccino</b>	1.75
ask your beverage server for additional drink selections	



CULINARY COUNCIL



NO SUGAR ADDED