



STARTERS • SOUPS • SALADS



Melon Trio

watermelon, cantaloupe, honeydew, Port wine reduction

Fruits de Mer on Vegetable Confit *

salmon, crab, shrimp, scallop, Italian herb vinaigrette



Goat Cheesecake with Red Onion Jam

puff pastry crust

Sautéed Duck Liver *

apple tarte tatin, Merlot reduction



Cream of Celery with Ham

celery root, chicken stock, potato, onion, thyme, cream, leeks

Greek Meatball Soup

julienne of vegetables, whipped egg and lemon juice liaison



Chilled Pineapple and Cucumber Soup

macadamia nuts, jalapeno, cilantro



Boston Bibb Lettuce

roasted tomato, bell pepper, organic mixed seeds

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

Spaghetti all'Amatriciana

spicy Roma tomato sauce, prosciutto, basil

Spicy Peanut-Cilantro Salad

lime-marinated turkey, fresh corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette



Seafood Skewer *

lobster, jumbo shrimp, scallop, bell pepper, French fries, spicy tomato sauce, lemon

Blackened Swordfish *

fried pineapple-caper slaw, green beans and lemon-dill aioli

Czech Sauerbraten

napkin dumplings, broccoli florets, cranberry sauce

Sautéed Veal Medallions on Port Wine Sauce with Morels *

served with braised celery, petit peas and sun-dried tomato spätzle

Parmesan-Crusted Turkey Tenderloin

honey-mustard sauce, vegetable risotto, sautéed cherry tomatoes



Corn, Chayote and Green Chili Burritos

flour tortillas, Monterey jack cheese, pico de gallo, guacamole, black bean rice

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

Pumpkin-Chocolate Cake

pumpkin, chocolate chips, walnuts, butterscotch sauce

Banana Napoleon

banana mousse, puff pastry, sliced banana, toasted almonds

Chocolate Bread Pudding

mint-infused berry compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry, peanut 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



Apple Crumble no sugar added

pastry crust, spiced compote of apples, crumbles

Mandarin Sundae

vanilla ice cream, mandarin, whipped cream, toasted walnut

Ice Cream

Vanilla • Rocky Road

Lemon Sorbet • Blueberry Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Love Boat Cordial *in souvenir glass* 6.95

Tia Maria, Crème de Banana, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED