



STARTERS • SOUPS • SALADS



Maple Fruit Mélange

seasonal fruit, maple-apple juice reduction



Seared Ahi Tuna Carpaccio *

sweet potato chips, papaya-ginger relish



Chilled Green Asparagus with Oven-Roasted Tomatoes

buffalo mozzarella, basil-infused olive oil

Grilled Veal Kidneys *

crisp crostini, onion-fig chutney

Smoked Seafood Chowder

assorted seafood, smoky-flavored cream, oyster crackers



Pistou Soup

provençale vegetables, white beans, pesto oil



Chilled Green Pea and Mint Soup

sautéed shallots, vegetable stock, chives



Kale Caesar Salad

caesar dressing, garlic croutons, shaved parmesan 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



Gnocchi with Garlic Cream Sauce

balsamic-glazed pearl onions



Avocado Citrus Salad

avocado, meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette
add grilled chicken or shrimp on request

Roasted Mahi-Mahi with Moroccan-Style Barbecue Sauce *

couscous, braised savoy cabbage



Olive Oil-Poached Cod with Roasted Tomatoes *

sautéed broccoli, steamed diced potatoes

Three-Peppercorn Crusted NY Strip Loin Steak *

sage and garlic roasted potatoes, french green beans, sautéed onions, peppers

Veal Medallions with Bourbon Bell Pepper Sauce *

butternut squash risotto, sautéed leeks, parsley garlic mushrooms

Parmesan-Crusted Chicken Breast

honey-dijon mustard sauce, basil-scented mashed potatoes, sugar snap peas



Curried Vegetable Cutlet

indian spices, garbanzo beans, tomato sauce, baby bok choy

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken Breast

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Sacher Torte

chocolate cake, dark and dense, apricot preserves ,chocolate ganache

Banoffee Pie

caramelized banana pie, whipped cream, toffee, chocolate sauce

Blueberry Cheesecake

cream cheese, fresh eggs and sugar, blueberry compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear, 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



Chocolate Delight no sugar added

whipped cream, chocolate shavings

Mango Sundae

vanilla ice cream , diced mango, mango sauce, whipped cream

Ice Cream

Vanilla • Cookie Dough

Raspberry Sorbet • Strawberry Frozen Yogurt



Vanilla •  Mint Chocolate Chip

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