



STARTERS • SOUPS • SALADS



Tropical Fruit Medley

mango, lychees, papaya, Malibu dressing, coconut



Bay Scallops Cocktail

cucumber salad, tomato-cilantro salsa

Grilled Vegetables and Asiago

olive oil, balsamic vinegar reduction

Beef and Chicken Satay

spicy peanut sauce, cucumber salad

Egyptian Lentil Soup *by Guest Chef Paulette Mitchell*

cumin, coriander, caramelized onions, pita croutons

Grandmother's Chicken Noodle Soup

chicken, vegetables, vermicelli noodles



Chilled Anjou Pear Soup

ginger, cinnamon, dried cherries



Gourmet Greens

toasted pecans, cherry tomatoes, orange segments

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 with Duck

zucchini, mushrooms, cream, duck glaze, tomatoes, parsley

Barbecue Chicken Salad

avocado, tomato, corn, black beans, cucumber, romaine, barbecue Ranch dressing, onion strings



Pan-Roasted Swordfish with Ribbon Vegetables *

parsley sauce, poached saffron potatoes

Grilled Petrale Sole with Olives, Onions and Peppers *

creamy mascarpone polenta, green beans

Beef Bourguignon

button mushrooms, shallots, new potatoes

Sautéed Calf's Liver with Apples and Pancetta *

caramelized onion, sautéed spinach, crispy potato pancake

Braised Chicken with Leeks

lemon-infused cream sauce, sautéed baby carrots, potato croquet



Indian Jalfrezi

curried vegetable stew, basmati rice

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 Avalanche Cake

fudge sauce, berries compote, whipped cream

Mango and Strawberry Cobbler

vanilla ice cream

Raspberry Terrine

molded mousse, raspberry compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Apple, Pecan Nuts Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Lemon Mousse Torte no sugar added

sugar-free lemon mousse, candied lemon

Strawberry Sundae

vanilla ice cream, strawberry compote, whipped cream

Ice Cream

Vanilla • Butter Pecan

Orange Sorbet • Raspberry Frozen Yogurt



Vanilla •  Chocolate

AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass 6.95

Crème de Banana, Crème de Cacao & Amaretto

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED