



STARTERS • SOUPS • SALADS



Pineapple Boat

toasted coconut, strawberries

Assorted Sushi Rolls *

tuna, shrimp, california, pickled ginger, wasabi, soy sauce

Mille-Feuille of Duck Pâté

grilled pears, orange-lingonberry confit

Steamed Manila Clams in White Wine

garlic, fresh herbs, leek, carrot, French bread

Cream of Five Onions Soup

spanish, shallots, red and white onions, vegetable stock, cream, white wine, scallions



Duck and Sausage Gumbo

onion, celery, bell pepper, scallion, rice



Chilled Blueberry Soup

crème de cassis, champagne



Haricots Verts Salad with Fig and Truffle

heart of romaine, walnut vinaigrette

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



Mushroom Ravioli

garlic cream sauce, forest mushrooms and tomato ragoût

Sesame Steak Salad *

romaine, soy-glazed oyster mushrooms



Grilled Snapper with Ancho Chili Sauce *

ginger-scented rice pilaf, sautéed carrots and sugar snap peas



Azteca Grilled Shrimp

garlic, chipotle pepper, creamy scallion polenta, roasted bell peppers

Korean Kalbi Beef Short Ribs

soy and ginger-marinated beef short ribs, broiled, lemongrass-steamed jasmine rice and sautéed greens

Lebanese Style Braised Lamb Stew

okra, carrots, turnips, eggplant, zucchini, raisins and sundried tomato-oregano bulgur

Crispy Sweet-and-Sour Duck

steamed jasmine rice, sweet-and-sour vegetables



Roasted Vegetable Tart

tomato fondue, Parmesan cheese

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

Banana-Chocolate Tart

caramel and chocolate sauces, chocolate-almond fudge and honey-candied walnuts

Tarte Tatin

caramelized apples, puff pastry crust, vanilla ice cream

Lemon-Chocolate Slice

vanilla sponge, lemon curd, dark chocolate ganache, sweetened strawberries

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango, Almond 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



Mango Mousse Feuille no sugar added

puff pastry, mango mousse, kiwi, strawberries

Apricot Sundae

vanilla ice cream, apricot compote, whipped cream, toasted almonds

Ice Cream

Vanilla • Pistachio

Orange Sorbet • Peach Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Hazel Eyes Cordial in souvenir glass 6.95

Frangelico, Bailey's and Kahlua

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED