



STARTERS • SOUPS • SALADS



Summer Fruit Salad with Sambuca

Sambuca-flavored dressing

Antipasto Plate

bresaola, marinated olives, salchichone iberico, chorizo



Crostini Sampler

French bread, garlic, tomato, sautéed mushrooms, herb goat cheese

Halibut Quesadilla

diced tomato, sliced olives, monterey jack cheese, flour tortilla, corn salsa and spicy guacamole

Pinto Bean Soup

ham hocks, smoked pancetta, tomato, oregano

Seafood Soup Provençale

saffron seafood broth, white fish, shrimp, mussels, fennel, potato, tomato, rouille crouton



Chilled Indian Lassi Soup

banana, yogurt, sour cream, honey, cinnamon

Lollo Rosso alla "Mimosa"

Red leaf lettuce, shredded vegetables and English relish

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Linguini all'Arrabbiata

tomato sauce, hot red pepper flakes, prosciutto

Salpicon of Beef Salad *

Latin-flavored shredded beef, frisée and iceberg lettuce, cilantro, Jack cheese, pickled jalapeño, avocado, red onion, lime-oregano dressing

Grilled Mahi Mahi Oxacan Style *

mango tomato salsa, green beans, tortillas, cilantro tomato rice

Steak and Mushroom Pie

mashed potato, peas and carrots

Old Vienna Style Wiener Schnitzel

warm potato salad, cranberry sauce, fried parsley, lemon

Whole Roasted Turkey with Giblet Gravy and Cranberry

apple-pecan stuffing, glazed dilled carrots, Brussels sprouts, candied sweet potato



Chana Masala

chickpeas, onion, tomato, turmeric, garlic, chili, garam masala, basmati rice, naan

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



culinary council



vegetarian



responsible seafood

DESSERTS

Chocolate Decadence Cake

raspberry coulis, vanilla sauce, berries

Coconut Rice Pudding

raisins, ginger, lemongrass, vanilla bean, fried pineapple

Banana Napoleon

sliced banana, chopped nuts

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mixed Berry Crisp

French vanilla ice cream

Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Apple Tower no sugar added

white sponge cake, cinnamon apples, whipped cream

Cherries Jubilee Sundae

French vanilla ice cream, Cognac-Bing cherries, whipped cream, chopped nuts

Ice Cream

Vanilla • Chocolate

Strawberry Sorbet • Peach Frozen Yogurt



Vanilla •  Chocolate

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