

# STARTERS • SOUPS • SALADS

Tropical Fruit Medley

kiwi, mango, lychees, papaya, Malibu dressing, coconut'

Bay Scallops Cocktail

cucumber salad, tomato-cilantro salsa

Burrata and Roasted Beets

white balsamic reduction, extra virgin olive oil, basil chiffonade

Beef and Chicken Satay

spicy peanut sauce, cucumber salad

White Bean Soup Piemontese

chorizo sausage, white truffle oil

Bourbon Street Chicken Gumbo Soup

okra, tomato, onion, Creole seasoning

Chilled Mango Gazpacho

cucumber-mango salsa, cilantro

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

# **MAINS**

### Spaghetti with Duck

zucchini, mushrooms, cream, duck glace, tomatoes, parsley

Barbecue Chicken Salad

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

Grilled Petrale Sole with Olives, Onions and Peppers \*

creamy mascarpone polenta, herbed roasted zucchini

Beef Bourguignon

button mushrooms, pearl onion, boiled new potatoes

Galumpki

cabbage, rice, ground meat, tomato sauce, root vegetables

Chicken Kiev

warm potato, cucumber and red beet salad

🕙 🛮 Indian Jalfrezi

curried vegetable stew, basmati rice

### 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

### Chocolate Avalanche Cake

fudge sauce, tripple berry sauce, whipped cream

# Apple-Butterscotch Tart

Flaky pastry baked with slices of apple and gooey butterscotch, served with a dollop of whipped cream

### Strawberries Paylova

crisp meringue, whipped cream, strawberries

#### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

# Strawberry 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

# Chocolate Mousse Torte no sugar added

chocolate sponge cake, sugar-free chocolate mousse

# Blackberry Sundae

French vanilla ice cream, blackberry compote, whipped cream

#### Ice Cream

Vanilla • Macadamia Nut

Mango Sorbet • Strawberry Frozen Yogurt





# AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass	6.95
Crème de Banana, Crème de Cacao & Amaretto	

1.25 Espresso

1.75 Cappuccino

ask your beverage server for additional drink selections

