

STARTERS • SOUPS • SALADS



Citrus Compote with Honey and Raisins
kiwi, orange, grapefruit, Gewürztraminer

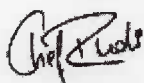
Italian Prosciutto Ham
cantaloupe, arugula



Crispy Seafood Spring Roll
bay shrimp, surimi, sweet red chili sauce



Tomato Soup Florentine
tomato, spinach, pasta



CLASSIC: French Onion Soup with Short Ribs
Gruyère cheese crouton



Chilled Strawberry Bisque
green peppercorn cream



Garden Bounty
gourmet greens, cabbage, radish, red bell pepper, sourdough croutons

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Pesto Fettuccine with Italian Sausage
onion, garlic, tomato, fennel, Parmesan cheese

Tomato and Bread Salad with Tender Chicken Bites
parsley, romaine lettuce, red wine vinegar, olive oil



Roasted Cod with Moroccan-Style Barbecue Sauce *
served on a tower with braised savoy cabbage

Slow Roasted Beef Striploin with Yorkshire Pudding *
Jackson potato, sautéed vegetables and rich red wine gravy

Boston Pork Buco
tender pork shank slow-braised in molasses and house spices,
served on Boston baked beans with slices of brown bread

Grandma's Chicken Pot Pie
baked in crusted puff pastry



Curried Vegetable Cutlet
Indian spices, garbanzo beans, tomato sauce, baby bok choy

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *
basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *
cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken
quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Torrone

chocolate nougat, candied fruit, pistachios, chocolate sauce

Boston Cream Pie

time-honored American sponge cake, layered with vanilla custard and coated in a shiny chocolate glaze

Strawberry Sphere

strawberry mousse, basil marinated strawberries, sablé cookie

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple Crisp

vanilla ice cream

Cheese and Fruit

Leiden, Havarti, Brie de Napa, Danish Blue

Sliced Fruit Plate

selection of fresh fruit



Chocolate Delight

chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

Blueberry Sundae

vanilla ice cream, blueberry sauce

Ice Cream

Vanilla • Coconut

Watermelon Sorbet • Pineapple Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Violet Beauregard Cordial in souvenir glass

7.99

Chambord and Crème de Cacao White

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED