

STARTERS • SOUPS • SALADS



Burrata and Zucchini

pine nuts, balsamic reduction, extra virgin olive oil



Smoked Salmon Tartare *

With sliced cucumber and wasabi crème fraîche



Crispy Soft Shell Crab with Mango Slaw

Sriracha mayo, cilantro oil



Roasted Shallot and Butternut Squash Soup ^

red beet crisps



Caramelized Onion and Shiitake Soup

Gruyère-Blue cheese crouton



Chilled Blueberry Soup

Crème de Cassis, Champagne



Belgian Endive and Baby Spinach

mandarin segments, avocado, strawberries

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS



Pumpkin-Sage Ravioli

ricotta, basil cream, toasted pistachios

Spicy Peanut-Cilantro Salad

lime-marinated turkey, fresh corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette



Baked Crab Cakes

black bean-mango salsa, creamy jalapeno Jack cheese grits

Beef Bourguignon

button mushrooms, cipollini onion, new potatoes

Chef's Table

CLASSIC: Wiener Schnitzel

home fried potatoes, loganberry compote, spinach

Roasted Duck with Mandarins and Sage

collard greens with bacon, roasted rissole potatoes



Vegetable Pot

Seasonal mixed vegetables baked in cheese sauce.

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