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## STARTERS • SOUPS • SALADS



### Honeydew Melon and Papaya

ginger sauce

### Beef Tataki \*

roasted garlic-wasabi, yuzu juice



### Ciliegine Mozzarella and Zucchini

pine nuts, balsamic reduction, extra virgin olive oil

### Shrimp and Artichoke Dip

mozzarella, Dijon mustard, garlic, poppy seed grissini



### Carrot Cream Soup

ginger, nutmeg, orange, roasted carrots, crème fraîche

### Italian Wedding Soup

vegetables, pasta, miniature meatballs



### Chilled Peach and Ginger Soup

nutmeg, buttermilk, apple juice



### Baby Oak and Frisée

caramelized apple, baby corn, cherry tomatoes, organic mixed seeds

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup “Les Halles”

Gruyère cheese crouton

### Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

### Jumbo Shrimp Cocktail \*

American cocktail sauce

## MAINS

### Pappardelle with Prosciutto and Asparagus \*

white wine cream sauce

### Asian Sesame Salad \*

sesame-crusting salmon, Chinese cabbage, mixed greens, bean sprouts, water chestnuts, spring onions, carrot, rice noodles, Asian sesame dressing



### Seared Turbot Fillet \*

saffron beurre blanc, creamed leeks, shrimps, hazelnut relish, parsley potato

### Bourbon Glazed Petite Tender Beef \*

port wine sauce, portabella mushroom, cheesy grits, collard greens, glazed carrots, wilted greens

### Pork Tenderloin with Forest Mushroom Ragoût

spätzle, spinach, grilled fennel

### New England Chicken Pot Pie

potato, green peas, carrot, celery, tarragon, cream, flavorful chicken stock, baked under a puff pastry crust



### Spaghetti and Meatless Meatballs

mushrooms, eggplant, onion, garlic, panko, parsley

## 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



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



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## DESSERTS

### Banana-Chocolate Tart

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

### Angel Food Cake

mixed berries, whipped cream

### Orange Meringue Roulade

vanilla sponge roulade, orange and strawberry filling, lightly toasted meringue

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Strawberry Crisp

pecan nut butter streusel, vanilla ice cream

### Cheese and Fruit

Leiden, Gorgonzola, Gouda, Brie

### Sliced Fruit Plate

selection of fresh fruit



### Black Forest Cake

chocolate cake, Kirschwasser-flavored cream cherries, chocolate shavings

### Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream, toasted nuts

### Ice Cream

Vanilla • Rum Raisins

Raspberry Sorbet • Vanilla Frozen Yogurt



Vanilla •  Chocolate Chip

## AFTER DINNER DRINKS

### Nutty Irishman

6.95

Frangelico and Bailey's Irish Cream

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



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NO SUGAR ADDED