#### STARTERS • SOUPS • SALADS

Orange and Avocado Carousel lime, cilantro and honey dressing

> Spanish Serrano Ham \* pickled grilled asparagus, tomato, olives

(e)F) Green Plantain with Spiced Tomato, Cayenne and Cheese tomato, jalapeño, cilantro, peppers, cumin, oregano

Crispy Fish Cakes smoky chipotle-lime sauce

Chicken Coconut Soup

fragrant coconut milk with kaffir leaf, ramen noodles

Vegetable and Meat Tortellini Soup tomato, zucchini, celery, carrot, Parmesan cheese

(2/48) Chilled Kiwi-Melon Soup cilantro, peppers, red onion

Shaved Beet and Fennel Salad orange-vinaigrette, parmesan

### HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruvère cheese crouton

Classic Caesar Salad

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

Jumbo Shrimp Cocktail \*

American cocktail sauce

#### MAINS

Spaghetti all'Amatriciana

spicy Roma tomato sauce, crisp pancetta, basil

Spicy Peanut-Cilantro Salad

lime-marinated turkey, corn, black beans, cheese, tortilla strips, tomato

Swai Olive Oil Capers \*

cherry tomato, garlic, parsley, new potatoes, ratatouille

Grilled Striploin Steak with Spicy Pear Salsa \*

blue cheese butter, roasted root vegetables, herb roasted red skin potatoes

(ell) Irish Stew

thyme-flavored lamb stock, potato, carrot and cabbage

Cornish Game Hen with Almond-Brown Rice Stuffing

Brussels sprouts with chestnuts, dilled carrots, sage gravy

Sweet-and-Sour Tofu

ginger, garlic, Chinese five spice, bell pepper, onion, pineapple, basmati rice

#### HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, Swiss chard, garlic cherry tomatoes

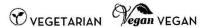
Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus











#### DESSERTS

#### Chocolate Panna Cotta

berries ael, raisin biscotti

# Apple Pecan Upside Down Cake

caramel vanilla ice cream

#### Chocolate Eclair

strawberries, pistachio nuts, dried meringue

#### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

#### Peach Crisp

pistachio nuts butter streusel, vanilla ice cream

#### Cheese and Fruit

Asiago, Maytag, Gouda, Fiscalini

#### Sliced Fruit Plate

selection of fresh fruit

#### Wild Berry Cream Gateau

pastry crust, jam, mousse, berries

# Apricot Sundae

vanilla ice cream, poached apricot, whipped cream, toasted nuts

#### Ice Cream

Vanilla • Pistachio

Pineapple Sorbet · Coffee Frozen Yogurt



Wanilla ⋅ ( Amaretto



# AFTER DINNER DRINKS

Gingerbread Cookie

6.95

Frangelico, Bailey's Irish Cream and Gingerbread Syrup

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections

