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## STARTERS • SOUPS • SALADS



### Peach, Orange and Pear Delight

honeydew, grapes, Frangelico liqueur

### Steak and Beet Tartare

quail egg, capers, gherkins



### Vegetable Spring Roll

rice paper, peanut, lettuce, carrots, garlic-GF soy sauce, sweet chili

### Clams with Pancetta

white wine with garlic, diced tomato, basil, garlic bread

### French Lentil Soup

root vegetable, smoked sausage, leek, bacon, potato

### Chickpea Pastina Soup

orzo pasta, celery, carrot, butternut squash, chicken broth, parmesan cheese



### Minted Melon and Raspberry Soup

orange juice, cream, honey



### Tomato and Romaine Salad

cucumber, carrot, hearts of palm

## 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

### Spaghetti Bolognese

red wine enhanced meat sauce, grated parmesan cheese, garlic bread

### Grilled Five Spice Salmon Salad \*

romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing

### Rainbow Trout with Lobster Beurre Blanc \*

spinach rice pilaf, glazed carrots, snap peas



### Spice-Crusted Prime Rib with Whipped Potatoes \*

seasoned gravy, zucchini, carrots, broccoli sautéed in herb-infused olive oil

### Broiled Lamb Chops with Mint Chimichurri \*

green peas, almond-raisin red quinoa

### Penang Red Curry Coconut Chicken

jasmine rice, snow peas, asparagus, peanuts, zucchini, cilantro, chili oil



### Black Eye Peas and Sweet Potato Hash

Peppers, thyme, harissa spice, chopped greens, cumin, cilantro, scallions

## 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



## DESSERTS

### Dulce de Leche and Walnut Torte

vanilla chantilly cream

### Baked Apple Blossom

cinnamon-spiced apple, puff pastry crust,  
crème anglaise, vanilla ice cream

### Gajar Halva

carrots, butter, pistachios, almonds, whipped cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Banana Crisp

almond nut butter streusel, vanilla ice cream

### Cheese and Fruit

Marco Polo, Beechers, Herb Cheese, Danish Blue,

### Sliced Fruit Plate

selection of fresh fruit



### Pear Strudel

vanilla and lemon-scented pears, raisins, vanilla sauce

### Mandarin Sundae

vanilla ice cream, sweetened mandarin, whipped cream

### Ice Cream

Vanilla • Cheesecake with Raspberry Swirl

Raspberry Sorbet • Cookies and Cream Frozen Yogurt



Vanilla •  Strawberry

## AFTER DINNER DRINKS

E.T.

6.95

Midori, Bailey's Irish Cream and Vodka

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED