

STARTERS • SOUPS • SALADS



Papaya with a Rainbow of Fruit

melon, banana liqueur, coconut shavings

Grilled Vegetable Tower

black olive and goat cheese tapenade, basil coulis



Smoked Mackerel and Trout *

apple-horseradish, celery salad

Grilled Chicken Tikka Kebab

cucumber, tomato, red onion



Potato and Leek Soup

chives, sour cream

Hot and Sour Soup

bamboo shoots, straw mushrooms, tofu, ginger, chicken stock



Chilled Guava and Passion Fruit Soup

almond macaroon



Gourmet Greens with Pickled Red Onion

tarragon, walnuts, blue cheese

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

Baked Ziti with Sausage and Sun-Dried Tomato

ricotta, spinach, marinara sauce

California Turkey Salad

Romaine lettuce, grilled turkey, Monterey Jack cheese, Cheddar cheese, avocado, black olives, sun-dried tomato, creamy chili dressing

Seared Pacific Cod Fillet *

pea and farro risotto, roasted carrots

Braised Beef Brisket

wild boar sausage, chive dumpling, lingonberries, root vegetables



Berkshire Pork Rib Roast

cinnamon apple compote, roast potatoes, green beans

Parmesan-Crusted Chicken Breast

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce



Channa Masala

chickpeas, onion, tomato, turmeric, garlic, chili, garam masala, basmati rice, naan

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

Chocolate Bourbon Torte

victoria sponge, chocolate butter cream

Pineapple Upside Down Cake

caramel sauce, vanilla ice cream

Cappuccino Crunch

chocolate cake, mousse, cacao powder

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blueberry and Mango Crisp

peanut streusel, vanilla ice cream

Cheese and Fruit

Leiden, Pont-l'Évêque, Aged Gouda, Edam

Sliced Fruit Plate

selection of fresh fruit



Mixed Berries Streusel

vanilla sauce, whipped cream

Mango Sundae

vanilla ice cream, sweetened mangoes, whipped cream

Ice Cream

Vanilla • Rocky Road

Lemon Sorbet • Pineapple Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

American Flag

6.95

Grenadine, Crème de Cacao White and Blue Curacao

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED