

STARTERS • SOUPS • SALADS



Papaya, Pineapple and Orange

Grand Marnier

Steak Tartare *

capers, cornichons and homemade melba toast points



Salmon Jerky, Hot Smoked Salmon and Halibut

clam, shrimp, dill aioli

Brie in Crispy Phyllo

hazelnuts, apple-cranberry chutney



Five Onion Cream Soup

leeks, marjoram, crème fraîche

Curried Pasta Fagioli Soup

pinto and red kidney beans, orzo pasta, chicken broth, curry, thyme



Chilled Blackberry Soup

lemon-mint crème fraîche

Mixed Greens Salad with Fresh Pear

Blue cheese, toasted pecans

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



Angel Hair Pasta with Spinach and Roasted Italian Vegetables

olive oil, garlic, toasted pine nuts, creamy goat cheese

Yucatan Chicken Salad

mesclun mixed greens, jicama, orange slices, cilantro, avocado, salsa vinaigrette

Baked Crab Cakes

black bean-mango salsa, creamy jalapeno Jack cheese grits



Yankee Beef Pot Roast

roasted parsnip, root vegetables, potato smash

Veal Parmigiana

spaghetti, sautéed zucchini, marinara sauce

Whole Roasted Duck

potato croquette, braised red cabbage, steamed broccoli



Potato Goulash

vegan version of Hungarian goulash, brown bread

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

red skin mashed potatoes, cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Denali Fudge Cake

chocolate cake with walnuts, ganache, butterscotch and chocolate sauce

Warm Espresso-Date Pudding

sticky pudding, zabaglione sauce

Caribbean Rum Cake

berries gel, vanilla sauce

Crème Brûlée

Grand Marnier custard, caramelized sugar

Peach Crisp

pistachio nut butter streusel, vanilla ice cream

Cheese and Fruit

Roquefort, Port Salut, Brie de Nage, Young Gouda

Sliced Fruit Plate

selection of fresh fruit



Hazelnut Mousse Cake

vanilla sponge cake, rum-flavored hazelnut mousse

Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream

Ice Cream

Vanilla • Rocky Road

Mango Sorbet • Cookies N Cream Frozen Yogurt



Vanilla •  Chocolate

AFTER DINNER DRINKS

Hazel Eyes

6.95

Frangelico, Bailey's Irish Cream and Kahlua

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED