
STARTERS • SOUPS • SALADS



Watermelon Cocktail

orange sauce

Ham with Celeriac and Apple Salad

tangy lingonberry compote



Lomi-Lomi *

marinated salmon, Spanish onions, diced tomato, cilantro, lime juice

Veal and Mushroom Ragoût

cream, white wine, flaky puff pastry, parsley

Cream of Chicken and Artichoke Soup

bell pepper, basil



Red Lentil Dhal Soup

tomato, carrot, garlic, chili, turmeric, cilantro



Chilled Apple Vichyssoise

ginger, yogurt, cream, cinnamon, apple brandy, Granny Smith apples

Smoked Salmon, Pear and Fennel Salad *

red onion, raisins, chive

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



Penne with Plum Tomato and Basil

roasted garlic, shallots

Mediterranean Chopped Salad

romaine lettuce, feta cheese, Kalamata olives, sun-dried tomatoes, cucumber, rosemary-lemon chicken

Fresh Catch Blue Eye Trevally Caponata *

risotto verde, Italian roasted vegetable, kalamata olives, lemon crisp

Prime Rib of Beef au Jus *

green bean almandine, sugar-glazed carrots, baked potato

Oven Roasted Rack of Lamb*

merlot sauce, garlic herbs crumbs, savory potato pie, ratatouille



Thai Chicken with Basil

bok choy, bell pepper, eggplant, zucchini, jasmine rice



Chickpea Spinach Pie

berbere spice, pastry dough, cilantro, garlic

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

Turkey Scaloppini

sweet mashed potato, roasted root vegetable, sherry jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Chocolate Croquant Praline

chocolate cake, praline, mousse

Berry Snow Cup

sweet biscuit crust, meringue, whipped cream

Pear-Walnut Upside Down Tart

caramel, puff pastry, vanilla ice cream

Crème Brûlée

Grand Marnier custard, caramelized sugar

Blueberry Crisp

pecan nut butter streusel, vanilla ice cream

Cheese and Fruit

Gorgonzola, Pont-l'Évêque, Fiscalini Cheddar, Edam

Sliced Fruit Plate

selection of fresh fruit



Banana Bread Pudding

sugar-free vanilla sauce

Chocolate Fudge Sundae

vanilla ice cream, fudge sauce, whipped cream, chopped nuts

Ice Cream

Vanilla • Butter Pecan

Passion Fruit Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Beam Me up Scotty

6.95

Kahlua, Frangelico and Bailey's Irish Cream

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED