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## STARTERS • SOUPS • SALADS



### Strawberry-Banana-Blueberry

coconut cream



### Carpaccio of Beef Tenderloin \*

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

### Dialogue of Salmon Tartare with Avocado \*

cold-smoked, pickled and chipotle hot-smoked salmon, lime-avocado tomato salsa

### Scallop and Crab Gratin

onion ciabatta, garlic butter



### Tomato and Zucchini Bisque

red bell pepper, basil

### Greek Meatball Soup

mint-flavored meatballs, chicken broth, whipped egg, lemon juice liaison



### Chilled Sour Cherry Soup

crème fraîche, ginger, vanilla ice cream



### Romaine Wedge with Marinated Vegetables

crispy tortilla chips, red onion

## 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



### Gnocchi with Garlic Cream Sauce

balsamic-glazed shallot

### Teriyaki Salmon Caesar Salad \*

romaine, Parmesan, bread croutons

### Fresh Catch Macadamia Crusted Barramundi \*

Kalbi sauce, sweet potatoes, spinach, pea pods

### Aussie Beef and Guinness Pie

tomato, cucumber, lettuce, feta cheese, ketchup, steak fries



### Calf's Liver with Apples and Pancetta \*

caramelized onion, sautéed spinach, potato pancake

### Cornflake Crusted Turkey Breast

parsley mashed potato, broccoli, carrots, mango and pineapple relish



### Lemongrass-Coconut Tofu Curry

broccoli, carrots, steamed jasmine 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



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### Devil Chocolate Cake

mousse, berries compote

### Diplomat Strawberry Tart

sweet crust, diplomat cream, pistachio nuts

### Tropical Fruit Pavlova

meringue shell, whipped cream, tropical fruits

### Crème Brûlée

Grand Marnier custard, caramelized sugar

### Apricot Crisp

peanut butter streusel, vanilla ice cream

### Cheese and Fruit

Roquefort, Merlemont, Beecher's Dutch Hollow Dulcet, Reypenaer

### Sliced Fruit Plate

selection of fresh fruit



### Mango Mousse Feuillet

puff pastry, mango mousse, kiwi, strawberries

### Mandarin Sundae

vanilla ice cream, mandarin compote, whipped cream, toasted almonds

### Ice Cream

Vanilla • Tiramisu

Pineapple Sorbet • Blackberry Frozen Yogurt



Vanilla •  Mint Chocolate Chip

## 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



CULINARY COUNCIL



NO SUGAR ADDED