

## STARTERS • SOUPS • SALADS



### Citrus Compote with Honey and Raisins

Gewürztraminer, honey



### Sweet Tomato and Fresh Buffalo Mozzarella

aged balsamic vinegar, olive oil, basil, focaccia



### Smoked Mackerel and Trout \*

apple-horseradish, lentil salad



### Falafel with Tzatziki

garlic, cilantro, toasted pita bread

### Mulligatawny Soup

sautéed apple, carrot and onion slowly simmered with lamb, curry-flavored chicken broth, rice

### Chicken, Lentil and Kale Soup

carrots, celery, garlic, spelt



### Chilled Pineapple Soup

strawberries, toasted macadamias



### Gourmet Greens with Herbed Goat Cheese Crouton

cherry tomatoes, orange segments, 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

### Lasagna al Forno

chunky tomato sauce, basil, garlic bread

### Seared Beef Tataki Salad \*

lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette

### Grilled Petrale Sole with Ancho Chili Sauce \*

ginger-scented rice pilaf, sautéed carrots and sugar snap peas

### Chef's Beef Roulade

mustard, eggs, pickled cucumber, sausage, bacon, onion, steamed white rice, broccoli

### Old Fashioned Wiener Schnitzel

warm potato salad, asparagus, lemon, fried parsley, cranberry sauce



### Cornish Game Hen with Almond-Brown Rice Stuffing

Brussels sprouts with chestnuts, dilled carrots, sage gravy



### Methi Malai

tofu, cashew, fenugreek in creamy sauce

## 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



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## DESSERTS

### Chocolate Bourbon Torte

chocolate Victoria sponge, bourbon ganache, caramel sauce

### Strawberry Romanoff

Grand Marnier-marinated strawberries, vanilla ice cream

### Budin de Pan

vanilla bean, caramel, chantilly cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Cherry Crisp

macadamia nut butter streusel, vanilla ice cream

### Tasmanian Cheese and Champagne Jelly

King Island Dairy - Double Cream Furneaux, Endeavour Blue Cheese

Coal River Farm - Washed Rind, Australian Cheddar

### Sliced Fruit Plate

selection of fresh fruit



### Peach Pastry Slice

puff pastry, cinnamon, custard, vanilla sauce

### Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream

### Ice Cream

Vanilla • Pina Colada

Lemon Sorbet • Banana Frozen Yogurt



Vanilla •  Chocolate

## AFTER DINNER DRINKS

### Sicilian Kiss

6.95

Southern Comfort and Amaretto

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED