

STARTERS • SOUPS • SALADS



Fruit Palette des Artistes

blueberry, Grand Marnier

Figs, Feta, Rocket

toasted walnuts, yuzu

Sashimi of Salmon with Wasabi Mayonnaise *

pickled ginger, soy sauce, diced cucumber, mango salad

Vegetable Chimichanga

flour tortilla, kidney beans, bell peppers, corn, cilantro, garlic, pico de gallo, sour cream

Bacon Cheese Soup

dijon mustard, Tabasco



Seafood Cioppino

seafood and vegetables in a broth, roasted fennel, tomato



Chilled Apple Vichyssoise

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



Belgian Endive and Romaine

sliced button mushrooms, cucumber, chopped walnuts

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

Farfalle with Chicken and Poblano Cream

tomato, cilantro, corn

Blackened Tuna Salad Niçoise

oregano-lemon olive oil

Pan-Seared Striped Bass with Artichoke and Tomato Confit *

chopped artichoke, tomato, onion, basil, lemon, celeriac, potato purée

Down Under Burger *

fried egg, grilled pineapple rings, red beets, ketchup, sambal-mayo, French fries



Whiskey-Glazed Barbecue Pork Ribs

whiskey sauce, buttermilk mashed potatoes, garlic coleslaw

Coq Au Vin

red wine, mushrooms, onions, bacon, parsnip purée



Vegetable Tempura

zucchini, carrots, green beans, onion, mushroom, eggplant, sweet and sour sauce with chili and ginger, 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