

STARTERS • SOUPS • SALADS

-  **Melon Trio**
watermelon, cantaloupe, honeydew, Port wine reduction
-  **Seared Black Pepper Duck Breast ***
lightly smoked with apple salad and lingonberry relish
-  **Mozzarella and Zucchini**
pine nuts, balsamic reduction, extra virgin olive oil
- Crispy Soft Shell Crab with Asian Slaw**
Sriracha mayo, cilantro oil, buttermilk, Dijon mustard, tempura batter
-  **Dutch Green Pea Soup**
carrots, leeks, potato, celery, smoked ham and sausage
-  **Pistou Soup**
Provençale vegetables, white beans, pesto oil
-  **Chilled Blackberry Soup**
lemon-mint crème fraîche
-  **The Greek Salad**
romaine, feta cheese, Kalamata olives, artichoke, tomato, red onion, cucumber

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

-  **Ziti Caprese**
tomato, mozzarella, basil
- Chicken and Mango Salad**
oregano-lemon olive oil
-  **Blackened Ahi Tuna Oaxaca-Style ***
creamed jalapeno corn, sautéed green beans, chipotle rice
- English Roast Beef ***
garlic roast potatoes, cauliflower Mornay, Yorkshire pudding
- Pork Tenderloin with Mushroom Ragout**
sautéed spätzle, spinach, carrots, braised celery
- New England Chicken Pot Pie**
potato, green peas, carrot, celery, tarragon, cream, chicken stock, puff pastry crust
-  **Channa Masala**
chickpeas, onion, tomato, turmeric, garlic, chili, garam masala, basmati rice, naan

HOLLAND AMERICA LINE SIGNATURES

- Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, sautéed greens, garlic cherry tomatoes
- Broiled New York Strip Loin ***
cauliflower gratin, green peppercorn sauce
- Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus





DESSERTS

Flourless Chocolate Cake

whipped cream, berries compote

Saffron Poached Pear

mascarpone cream, meringue, chocolate sauce

Cappuccino Crunch

vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blueberry Crisp

walnut butter streusel, vanilla ice cream

Tasmanian Cheese and Rose Petal Jelly

King Island Dairy - Endeavour Blue Cheese

Seal Bay - Triple Cream Cheese

Coal River Farm - Australian Cheddar, Triple Cream Brie

Sliced Fruit Plate

selection of fresh fruit



Raspberry Trifle

raspberries, vanilla custard, whipped cream

Pear Belle Hellene Sundae

vanilla ice cream, poached pear, chocolate sauce, whipped cream

Ice Cream

Vanilla • Rum Raisin

Orange Sorbet • Coffee Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Calypso

6.95

Captain Morgan Rum and Kahlua

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED