## STARTERS • SOUPS • SALADS

(8/8) Melon Trio watermelon, cantaloupe, honeydew, Port wine reduction

Seared Black Pepper Duck Breast \* (6 F) 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

(6 F) 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

(8/8) 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

(4) Ziti Caprese tomato, mozzarella, basil

> Chicken and Mango Salad oregano-lemon olive oil

Blackened Ahi Tuna Oaxaca-Style \* (c#f) 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

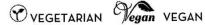
# HOLLAND AMERICA LINE SIGNATURES

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



## AFTER DINNER DRINKS

6.95 Calypso

Captain Morgan Rum and Kahlua

1.75 Espresso

2.25 Cappuccino

ask your beverage server for additional drink selections

