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## STARTERS • SOUPS • SALADS



### Citrus Delight with Amaretto

cranberry-apple vinaigrette

### Prosciutto, Genoa Salami, Melon and Figs

crostini, olives, sun-dried tomato



### Artichoke and Olive Bruschetta

focaccia, anchovy, garlic, peppers, olive oil, balsamic vinegar

### Chicken, Ham and Parmesan Croquette

mashed potato, spiced saffron aioli, garlic, tomato, onion



### Five Onion Cream Soup

leeks, marjoram, crème fraîche



### Chicken Corn Soup

smoked chicken, roasted corn, scallions, bell pepper



### Chilled Apricot Soup with Snow Egg

Champagne, cinnamon, meringue



### Roasted Baby Beet and Oak Leaf Salad

thyme-roasted beets, oak leaf lettuce, goat cheese

## 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

### Fusilli with Italian Sausage and Peppers

white wine, diced Roma tomatoes, lemon cream, Pecorino Romano



### Grilled Duck Salad with Sour Cherries \*

gourmet greens, poached egg, walnuts, tarragon, sour cherry vinaigrette

### Pan-Fried Cod with Pearl Cous Cous and Red Grains \*

lobster sauce, bay shrimp, scallop, onion compote, broccoli, tortilla sticks

### Korean Kalbi Beef Boneless Ribs

soy, ginger, lemongrass-sticky rice, sautéed vegetables



### Lamb Osso Buco with Parsley-Rosemary Gremolata

creamy risotto, garden vegetables

### Chicken Scaloppini

Cognac-mushroom sauce, parsley mashed potatoes, assorted vegetables



### Black Bean Burrito Bowl

roasted peppers, guacamole, pico de gallo, fresh lettuce

## HOLLAND AMERICA LINE SIGNATURES

### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, sautéed greens, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### Chocolate Whiskey Torte

cacao powder, berries gel, whipped cream

### Blueberry-Lemon Meringue Tartlet

fruit coulis

### Mixed Berries Cheesecake

graham crust, whipped cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Pineapple Crisp

hazelnut butter streusel, vanilla ice cream

### Cheese and Fruit

Asiago, Beechers, Old Amsterdam, Gouda

### Sliced Fruit Plate

selection of fresh fruit



### Wild Berry Cream Gateau

pastry crust, jam, mousse

### Apple Sundae

vanilla ice cream, cinnamon apples, whipped cream, toasted nuts

### Ice Cream

Vanilla • Coconut

Watermelon Sorbet • Peach Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

### Blue Eyed Blonde

6.95

Crème de Banana, Blue Curacao and Bailey's Irish Cream

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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