

## STARTERS • SOUPS • SALADS



### Suprême of Fruit Galliano

seasonal fruit, lime accents



### Beef Sashimi Soy Sauce

white radish, wasabi, pickled ginger



### Tomato Buffalo Mozzarella Tower

balsamic reduction, basil pesto oil, focaccia

### Nova Scotia Fritter

cod, shrimp, bell pepper, jalapeño, corn, sour cream, lemon juice

### Butternut Squash Soup

pumpkin seeds toast in pumpkin oil, onion sprouts

### 'Amsterdam' Bacon and Cabbage Soup

chicken-tomato broth, onion



### Chilled Strawberry Bisque

green peppercorn cream



### Cucumber, Radish and Mixed Green Salad

onion, sesame seeds, lemon juice, tahini dressing with mint

## 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

### Crab Legs Cocktail

American cocktail sauce

## MAINS

### Fettuccine all'Arrabbiata

tomato sauce, hot red pepper flakes, crispy bacon

### Mediterranean Chopped Salad

romaine and boston lettuce, sun-dried tomatoes, onion, tomato, rosemary-lemon chicken



### Fresh Catch Tarakihi Fillet \*

chives beurre blanc, buttered fingerling potatoes, broccoli, cherry tomatoes

### Braised Beef Cheek

carrots, rutabaga, parsnip, potatoes, leaks

### Pork Piccata

spaghetti with chunky tomato sauce, broccoli

### Southern Fried Chicken

coleslaw salad, green beans, mashed potatoes, country gravy



### Potato Goulash

vegan version of Hungarian classic goulash, brown bread

## HOLLAND AMERICA LINE SIGNATURES

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

jasmine rice, sautéed greens, garlic cherry tomatoes

### Broiled New York Strip Loin \*

red skin mashed potatoes, cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### Milk Chocolate and Raspberry Tart

chocolate tart shell, jam, ganache, pistachio nuts

### Grandma's Apple Cake

streusel, almond nuts, vanilla ice cream

### White Chocolate Raspberry Cheesecake

mixed berries compote, whipped cream

### Crème Brûlée

Grand Marnier custard, caramelized sugar

### Blueberry Crisp

pistachio nuts butter streusel, vanilla ice cream

### Cheese and Fruit

Asiago, Port Salut, Maaslander, Young Gouda

### Sliced Fruit Plate

selection of fresh fruit



### Tiramisu no sugar added

clouds of light mascarpone cream, coffee and Kahlúa-soaked sponge cake

### Cherries Jubilee Sundae

vanilla ice cream, cherries, whipped cream, toasted nuts

### Ice Cream

Vanilla • Cookie Dough

Orange Sorbet • Vanilla Frozen Yogurt



Vanilla •  Mint 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



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NO SUGAR ADDED