

STARTERS • SOUPS • SALADS



Summer Fruit Salad with Sambuca

Sambuca-flavored dressing

Italian Prosciutto Ham *

cantaloupe, gourmet green lettuce

Calypso Shrimp Cocktail *

mustard-Calypso sauce



Vegetable Spring Roll

rice noodle salad, sweet chili sauce



Double-Baked Potato Soup

cheddar cheese, chive, bacon bits

Albondigas Soup

chicken broth, meatball, carrots, zucchini, mint, tomato



Chilled Red Grape and Cranberry Soup

cinnamon, orange juice, toasted pumpkin seeds



Apple, Pear and Cucumber Salad

frisée, dried cranberries, goat cheese crouton

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 with Prosciutto and Lemon Olive Oil *

garlic, shallots, olives, pepper flakes, sun dried tomato pesto, parmesan cheese

Spicy Peanut-Cilantro Salad

lime-marinated turkey, corn, black beans, cheese, tortilla strips, tomato

Cobia and Thai Coconut Curry *

lemongrass, jasmine rice, snow peas



Tri-Tip Asada *

cilantro, lime crisps, chipotle demi glaze, mushroom, zucchini, 3 grain rice

Veal and Pork Meatballs

capers-lemon cream, spätzle, carrots, sautéed green beans

Caribbean ‘Jerk’ Whole Roasted Chicken

Jamaican peas and rice, grilled pineapple spears



Stir-fried Tofu, Seitan Portabella and Green Beans

soy sauce, rice vinegar, sesame, garlic, chili flakes

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed vegetables, 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

Bitter-Sweet Chocolate Tart

sweet pastry dough, bittersweet chocolate ganache, berries

Peach and Pear Galette

sweet pastry crust, almond cream, chocolate sauce, whipped cream

Banana and Chocolate Chip Strudel

filo dough, brown sugar, cinnamon, vanilla ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear Crisp

cashew nut streusel, vanilla ice cream

Cheese and Fruit

Old Amsterdam, Leiden, Edam, Beechers Marcopolo

Sliced Fruit Plate

selection of fresh fruit



Orange and Lime Panna Cotta

fresh fruits

The Master Chef's Sundae

vanilla ice cream, mashed tropical fruits, whipped cream, toasted nuts

Ice Cream

Vanilla • Coffee

Pineapple Sorbet • Black Cherry Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Raspberry Ripple

6.95

Chambord, Galliano 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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