

STARTERS • SOUPS • SALADS

-  **Summer Fruit Salad with Sambuca**
Sambuca-flavored dressing
-  **Carpaccio of Beef Tenderloin ***
fruity olive oil, Reggiano-Parmigiano, whole grain mustard sauce
-  **Grilled Eggplant and Zucchini with Kalamata Olives**
garlic-tomato concassée flavored with basil, feta cheese
- Seafood and Artichoke Dip**
taleggio, Dijon mustard, garlic, poppy seed grissini
-  **Sweet Corn Soup, Basil, Olive Oil**
corn kernels, cream
- Chicken and Callaloo Soup**
butternut squash, callaloo greens, garlic, thyme, toasted coconut
-  **Chilled Melon Soup**
cilantro, peppers, red onion
-  **Shaved Red Beet and Radish Salad**
mixed greens, orange-vinaigrette, parmesan

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

Linguine Carbonara

egg-cream sauce, pancetta, Parmesan cheese

Pacific Rim Salad

grilled chicken, mixed greens, cucumber, green onion, bell pepper, green beans, tortilla strips, macadamia nuts, sesame seeds

-  **Fresh Catch Snapper, Olive Oil, Capers ***

cherry tomato, garlic, parsley, new potatoes, ratatouille

Braised Brisket of Beef

parsley, butter sauce, hodge podge of carrots

Galumpki

cabbage, rice, ground meat, tomato sauce, root vegetables

Chicken Cordon Bleu

Emmental cheese, ham, mushroom medley, green zucchini, parsley-chateau potatoes



Spaghetti and Meatless Meatballs

mushrooms, eggplant, onion, garlic, panko, parsley

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus





DESSERTS

Denali Fudge Cake

brownies with pecans, butterscotch and chocolate sauce

Banana and Coconut Cream Trifle

chocolate-coated almond macaroons, custard, whipped cream

Warm Chocolate Chip Bread Pudding

vanilla sauce, whipped cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Cherry Crisp

walnut butter streusel, vanilla ice cream

Cheese and Fruit

Asiago, Gouda, Fiscalini, Pont-l'Évêque

Sliced Fruit Plate

selection of fresh fruit



Apple Tower

white sponge, poached cinnamon apples, whipped cream

Cherries Jubilee Sundae


vanilla ice cream, cherries, whipped cream, chopped nuts

Ice Cream

Vanilla • Cookies and Cream

Lemon Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Hazel Eyes

Kahlua, Crème de Menthe and Crème de Cacao White

6.95

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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