

## STARTERS • SOUPS • SALADS



### Fresh Fruit with Peach Schnapps

grilled peach, strawberries, assorted fruit



### Chilled Green Asparagus with Oven-Roasted Tomatoes

buffalo mozzarella, basil-infused olive oil



### Cilantro Salmon Tartare \*

smoked salmon, lime, cilantro, avocado, tomato salsa

### Pirozhki

potato, pork leg, ricotta cheese, tomatoes, frizzled onion, chive oil



### Farmer's Vegetable Purée

garlic crouton

### Vegetable and Meat Tortellini Soup

tomato, zucchini, celery, carrot, Parmesan cheese



### Chilled Indian Lassi Soup

banana, yogurt, sour cream, honey, cinnamon



### Salad of Arugula and Frisée

William pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

## 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

### Spaghetti Bolognese

red wine enhanced meat sauce, grated parmesan cheese

### Yucatán Chicken Salad

mesclun mixed greens, jicama, orange slices, cilantro, avocado, salsa vinaigrette

### Pan-Seared Rainbow Trout \*

spaghetti, sautéed zucchini

### Beef Bourguignon

parsley boiled potato, pearl onions, mushrooms



### Kangaroo with au Jus

roasted red beets, potato gallette, roast butternut squash, macadamia

### Chicken Milanese

tomato concassée, mixed fresh vegetables, saffron rice



### Sweet-and-Sour Tofu

ginger, garlic, Chinese Five Spice, bell pepper, onion, pineapple, basmati rice

## 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



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



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## DESSERTS

### Chocolate Decadence

flourless chocolate, strawberry compote

### Caramelized Mille-feuille

puff pastry, caramel, cappuccino mousse, whipped cream, pistachio nuts

### Cherry Crumble Tart

pastry crust, streusel, vanilla ice cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Blueberry Crisp

pistachio nut butter streusel, vanilla ice cream

### Cheese and Fruit

Camembert, Dutch Hallow Beechers, Asiago, Leiden

### Sliced Fruit Plate

selection of fresh fruit



### Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse

### Chocolate Fudge Sundae

vanilla ice cream, fudge chocolate sauce, whipped cream

### Ice Cream

Vanilla • Tiramisu

Mango Sorbet • Mixed Berries Frozen Yogurt



Vanilla •  Mint chocolate Chip

## AFTER DINNER DRINKS

### Banana Split

6.95

Crème de Banana, Crème de Cacao and Amaretto

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



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NO SUGAR ADDED