

STARTERS • SOUPS • SALADS



Papaya with a Rainbow of Fruit

melon, blueberry, banana liqueur, coconut shavings

Captain's Antipasto Plate *

country pâté, Bresaola beef, coppa pork, prosciutto, Sicilian-style roasted vegetable salad



Grilled Vegetable Terrine

zucchini, pepper, mushroom, balsamic, olive oil, tomato salsa



Baked Phyllo Parcels with Tzatziki

spinach, mushroom, sun-dried tomato

German Lentil Soup

with sausage and vegetables

Spinach and Grain Soup

freakah, root vegetables, leeks, parsley



Chilled Melon Bisque

grenadine, melon pearls



Asian Crispy Noodle Salad

mixed greens, toasted pecan, cilantro, ginger dressing

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

Pesto Fettuccine with Italian Sausage

onion, garlic, tomato, fennel, Parmesan cheese



Avocado Citrus Salad

Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Cornflake Crusted Yellowfin Sole *

boiled new potatoes, sautéed vegetable medley, remoulade

Beef Short Rib Stroganoff

egg parsley noodles, turnips and carrots



Oven Baked Stuffed Bell Pepper

ground pork and veal, brown rice, tomato basil sauce

CLASSIC: Rosemary Roasted Chicken

carrots, green beans, herb stuffing



Vegan Shepherd's Pie

brown bean and sweet potato mashed

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 Breast

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Chocolate Platter

chocolate cornflakes, white chocolate mousse,
bitter-sweet chocolate slice

Grand Marnier-Marinated Cherry Mille Feuille

puff pastry, mousse, strawberry ice cream

Upside-Down Peach and Walnut Tartlet

puff pastry crust, caramel sauce, vanilla ice cream

Crème Brûlée

Grand Marnier custard, caramelized sugar

Strawberry and Rhubarb Crisp

walnut butter streusel, vanilla ice cream

Cheese and Fruit

Gouda, Edam, Sharp Cheddar, Leiden

Sliced Fruit Plate

selection of fresh fruit



Apple Tower no sugar added

white sponge, poached cinnamon apples, whipped cream

Pear Belle Hellene Sundae

vanilla ice cream, poached pears, chocolate sauce, whipped cream

Ice Cream

Vanilla • Strawberry

Lemon Sorbet • Pineapple Frozen Yogurt



Vanilla • Chocolate Fudge

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

18GWV030