
STARTERS • SOUPS • SALADS

-  **Caramelized Orange and Grapefruit Cocktail**
melon, tequila drizzle
- Roasted Chicken Ricotta Crostini**
onion, mushroom, tomato, oregano, extra virgin olive oil
-  **Fava Bean Hummus**
carrots, cucumber, red radish, toasted pita bread
-  **Steamed Green Lip New Zealand Mussels**
white wine, garlic, tomato, parsley, shallots
-  **Purée of Root Vegetables**
cream, turnips, sweet potato, butter, apple
- Maori Seafood Pot**
white fish, shrimp, scallop, mussels, clams, tomato, sweet potato
-  **Chilled Banana Soup**
cream, vanilla ice cream, white wine, dark rum
-  **Mixed Seasonal Greens**
caramelized apple, toasted pecan, dried cranberries

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 with Clams and Tomato

Manila clams, white wine sauce, Roma tomato, basil

Barbecue Chicken Salad

avocado, tomato, corn, black beans, cucumber, romaine, barbecue Ranch dressing, onion strings

Manuka Honey Salmon in Banana Leaves

jasmine rice, steamed vegetables

Braised Beef Pot Roast

red wine sauce with rum raisins, frizzled onions, root vegetables, mushroom medley, pineapple mashed yams

 **Whole Roasted Lamb Leg ***

roasted potatoes, carrot batons, sautéed spinach, Kalamata olives, sun-dried tomato

Oven Roasted Quail

spinach-sheep cheese stuffing, shiitake mushroom risotto, glazed pineapple



Curried Vegetable Cutlet

Indian spices, garbanzo beans, tomato sauce, bok choy

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Turkey Scaloppini

mashed sweet potato, roasted root vegetables, sherry jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Chocolate Caramel Cake

chocolate cake, mousse, caramel, nuts, chocolate shavings

Kiwi and Passion Fruit Pavlova

crisp meringue, vanilla whipped cream, sliced kiwi, passion fruit sauce

Lemon Custard Trifle

vanilla sponge, berries

Crème Brûlée

Grand Marnier custard, caramelized sugar

Apple Crisp

cashew nut butter streusel, vanilla ice cream

Cheese and Fruit

Asiago, Gouda, Beecher's Dutch Hallow Reserve, Leiden

Sliced Fruit Plate

selection of fresh fruit



Strawberry Charlotte

vanilla sponge, jam, mousse

Cookie Dough Sundae

cookie dough ice cream, chocolate fudge, whipped cream, Oreo crumbles

Ice Cream

Vanilla • Cookie Dough

Pineapple Sorbet • Strawberry Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Hazel Eyes

Frangelico, Bailey's Irish Cream and Kahlua

6.95

Espresso

Cappuccino

1.75

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED