

STARTERS • SOUPS • SALADS



Fruit Salad with Sambuca

Sambuca-flavored dressing



Tomato and Buffalo Mozzarella

olive oil, balsamic dressing, focaccia bread



Smoked Hot Salmon and Trout *

dijon mustard, fennel, cucumber salad

Chicken, Ham, Parmesan Croquette

spiced saffron aioli, mustard, cayenne, garlic, diced tomato

Brown Bean Soup

pork, sherry, all spice, tomato, carrots, leeks

Meat Tortellini Soup

tomato, zucchini, celery, carrot, Parmesan cheese



Chilled Pear and Ginger Soup

nutmeg, buttermilk, apple juice



Assorted Garden Greens

hearts of palm, carrot, tomato, scallion

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

Pesto Penne with Italian Sausage

onion, garlic, tomato, fennel, Parmesan cheese

Blackened Tuna Salad Niçoise

Romaine lettuce, potato, cherry tomato, olives, green beans, egg, red onion, lemon mustard vinaigrette



Seafood Curry

snapper, shrimp, scallop, coconut, lemongrass, lime, jasmine rice

Chef's Meatloaf

gravy, bacon, marjoram, caraway seeds, home-style mashed potatoes, green beans, pickled cucumber

Grilled Venison Loin with Prunes *

venison jus reduction, smoky bacon, mushroom quinoa, creamy salsify purée, sautéed broccoli

Grilled Turkey Breast with Figs and Honey-Onion Compote

maple-infused sweet potatoes, green peas, roasted button onions, bacon lardoons



Chickpea Stuffed Poblano Pepper

tomato sauce, cilantro, garam masala, lemon juice, cashew nuts

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

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Chocolate Sticky Rice and Coconut Pudding

caramel sauce, whipped cream

Banana Crumble Pie

chocolate sauce, vanilla ice cream

Strawberry Ladyfinger Cake

Bavarian cream, sweetened strawberries

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear Crisp

walnuts butter streusel, vanilla ice cream

Cheese Plate

Leiden, Beecher's Dutch Hollow, Aged Gouda, Camembert

Sliced Fruit Plate

selection of fresh fruit



Double Chocolate Tart no sugar added

bourbon vanilla sauce, chocolate shavings

White Chocolate Marshmallow Sundae

vanilla ice cream, marshmallow, white chocolate sauce, whipped cream

Ice Cream

Vanilla • Butter Pecan

Blackberry Sorbet • Pineapple Frozen Yogurt



Vanilla •  Mint Chocolate Chip

AFTER DINNER DRINKS

After Eight

Kahlua, Crème de Cacao Green and Bailey's Irish Cream

6.95

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED