STARTERS • SOUPS • SALADS

Ð	Fruit Salad with Sambuca Sambuca-flavored dressing
Ð	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
T	Chilled Pear and Ginger Soup nutmeg, buttermilk, apple juice
T	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

(6**1**F) 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

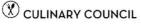
Grilled Salmon with Ginger-Cilantro Pesto * basmati rice, Swiss chard, garlic tomatoes

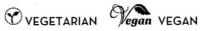
Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus









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 Hallow, 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	6.95
Kahlua, Crème de Cacao Green and Bailey's Irish Cream	
Espresso	1.75
Cappuccino	2.25

ask your beverage server for additional drink selections

CULINARY COUNCIL

