

## STARTERS • SOUPS • SALADS



### Mélange of Tropical Fruit

cilantro balsamic maple reduction

### Pickled Herring, Apples, Red Onion

dill, red beet, sour cream, pumpernickel



### Pate de Champagne Duck with Pistachio \*

Ruby port marmalade, waldorf salad, poached pear



### Tomato and Feta Cheese Tart

baked in pie dough crust, basil-infused olive oil

### Roasted Shallot and Butternut Squash Soup

red beet crisps

### Lemon Turkey Barley Soup

celery, carrots, bell pepper, Parmesan cheese



### Chilled Watermelon Gazpacho

lemon sorbet, lime leaves

### Tossed Seasonal Greens

Canadian bacon, bell peppers, radish

## 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 with Meatballs

marinara sauce, parmesan cheese

### Grilled Lamb Brochette with Marinated Vegetable Salad

romaine lettuce, diced tomato, cucumber, parsley, yoghurt tahini dressing, toasted pita triangles

### Breaded Pacific Sole Fillet \*

cold caper remoulade, parsley boiled potato, vegetable spaghetti



### Slow-Braised Boneless Beef Short Ribs with Beer

whipped potatoes, sautéed carrots, green beans, roasted garlic

### Five Spiced Pork Belly

plum sauce, sautéed greens, roasted squash, sweet potato fries

### Chicken Breast with Prosciutto, Mozzarella and Basil

San Francisco-style wild rice, balsamic tomato concassée, Roasted vegetables



### Briam

Greek baked zucchini and potatoes

## 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



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## DESSERTS

### Chocolate-Caramel Fudge Tartlet

pistachio nuts

### Ricotta Raspberry Tart

vanilla ice cream, berries gel

### Caribbean Rum Cake

vanilla sauce, coconut ice cream

### Crème Brûlée

Grand Marnier custard, caramelized sugar

### Banana Crisp

walnut butter streusel, vanilla ice cream

### Cheese and Fruit

Kaikouna (Goat Cheese), Brie de Nage, Beecher's Dutch Hollow, Leiden

### Sliced Fruit Plate

selection of fresh fruit



### Viennese Apple Strudel

cinnamon-scented apples, raisins, vanilla sauce

### Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream

### Ice Cream

Vanilla • Burgundy

Raspberry Sorbet • Mixed Berries Frozen Yogurt



Vanilla •  Amaretto

## AFTER DINNER DRINKS

**B 52**

**6.95**

Kahlua, Grand Marnier and Bailey's Irish Cream

**Espresso**

**1.75**

**Cappuccino**

**2.25**

**ask your beverage server for additional drink selections**



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NO SUGAR ADDED