

---

## STARTERS • SOUPS • SALADS



### Chilled Lychees and Kiwi Wedges

mint, mango, raspberry sauce

### Roast Beef Rolls

celeriac salad, tomato and apple relish



### Grilled Vegetables and Asiago

olive oil, balsamic vinegar reduction

### Scallop and Shrimp Gratin

onion ciabatta

### Corn and Yellow Squash Soup with Chicken

garlic, thyme, cumin, scallions

### Beef and Barley Soup

beef broth with tender barley, mushroom, onion, carrot



### Chilled Blueberry Soup

Crème de Cassis, Champagne



### Assorted Garden Greens

mixed lettuces, radish, 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



### Baked Ricotta Stuffed Shells

garlic-basil-tomato sauce, mozzarella, Parmesan cheese

### Asian Turkey Salad

grilled turkey breast, mixed greens, cucumber, green onion, red and yellow pepper, green beans, mango, crisp wonton, macadamia nuts, sesame seeds

### Baked Crab and Shrimp Cake

black bean-mango salsa, spicy cheesy mashed potato

### Carne Asada \*

grilled steak, black bean rice, pico de gallo salsa, warm tortillas



### Stuffed Bell Pepper

ground pork and veal, rice, tomato sauce

### Chicken Kiev

warm potato, cucumber and red beet salad



### Chickpea Spinach Pie

berbere spice, pastry dough, cilantro, garlic

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Arctic Char with Ginger-Cilantro Pesto \*

basmati rice, Swiss chard, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, peppercorn sauce



### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### White Chocolate Crisp

crispy bar of rice crisps, white chocolate, vanilla sponge, dark chocolate

### Butterscotch Panna Cotta

chocolate sauce

### "Queen of Pudding"

baked lemon custard, meringue, raspberry a jam

### Crème Brûlée

Grand Marnier custard, caramelized sugar

### Pineapple Crisp

almond nut butter streusel, vanilla ice cream

### Cheese and Fruit

Camembert, Leiden, Beecher's Dutch Hollow Dulcet, Manchego

### Sliced Fruit Plate

selection of fresh fruit



### Mango Mousse Feuillet

puff pastry, mango mousse, passion fruit, kiwi, strawberries

### Mandarin Sundae

vanilla ice cream, mandarin compote, whipped cream

### Ice Cream

Vanilla • Cheesecake with Raspberry Swirl

Mango Sorbet • Mixed Berries Frozen Yogurt



Vanilla •  Amaretto

## AFTER DINNER DRINKS

### Gingerbread Cookie

Frangelico, Bailey's Irish Cream and Gingerbread Syrup

6.95

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

18GWV065