
STARTERS • SOUPS • SALADS

-  **Papaya, Pineapple and Orange**
Grand Marnier
-  **Thai Cilantro Crusted Pesto Chicken Salad**
crispy greens, salad mix, garlic, lemongrass, chili flakes
- Fairbanks Seafood Platter ***
shrimp, cold-smoked salmon, clams, hot-smoked salmon, smoked mackerel
-  **Baked Ricotta and Kalamata Olives**
parmesan cheese, mixed lettuce, balsamic glaze, lemon zest, cherry tomato
- Chicken Coconut Soup**
chicken stocks, lime leaves, mandarin, ramen noodle, chili oil, almonds
-  **Pistou Soup**
Provençale vegetables, white beans, pesto oil
-  **Chilled Blueberry Soup**
Crème de Cassis, Champagne
-  **Island Salad**
Bibb lettuce, avocado, tomato, red beans, green beans, garbanzo beans

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

- Rustic Home-Made Lasagna**
chunky tomato sauce, basil
-  **Thai Green Papaya Salad**
Beansprouts, cherry tomato, mixed seeds, peanuts, fish sauce, lime juice
-  **Szechuan Shrimp with Thai Basil**
Asian spices, straw mushrooms, bell peppers, scallions, chili sauce, jasmine rice
- Filet of Beef Wellington ***
madeira sauce, duchess potatoes, asparagus, sugar snap peas
- Veal Parmigiana**
spaghetti, sautéed green and yellow zucchini, marinara sauce, buffalo mozzarella
- Roast Chicken Gremolata**
garbanzo beans, balsamic-glazed roasted vegetables
-  **Black Bean Burrito Bowl**
roasted peppers, guacamole, pico de gallo, fresh lettuce

HOLLAND AMERICA LINE SIGNATURES

-  **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, sautéed greens, garlic cherry tomatoes
- Broiled New York Strip Loin ***
cauliflower gratin, green peppercorn sauce
-  **Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Chocolate and Whiskey Torte

cinnamon, chocolate ganache, vanilla sauce, whipped cream

Dulce de Leche and Walnut Torte

vanilla sponge, whipped cream, coconut, berries gel

Kiwi and Passion Fruit Pavlova

meringue, whipped cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Rhubarb Crisp

walnut butter streusel, vanilla ice cream

Cheese and Fruit

Humboldt, Old Amsterdam, Dutch Hollow, Fiscalini

Sliced Fruit Plate

selection of fresh fruit



Chocolate Mille Feuille

puff pastry, chocolate mousse

Tropical Fruit Sundae

vanilla ice cream, fresh fruits, whipped cream, toasted nuts

Ice Cream

Vanilla • Cookie Dough

Raspberry Sorbet • Pineapple Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Calypso

Captain Morgan Rum and Kahlua

6.95

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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