
STARTERS • SOUPS • SALADS

-  **Papaya with a Rainbow of Fruit**
melon, strawberry, banana liqueur, coconut shavings
-  **Smoked Duck Carpaccio ***
dried fig, balsamic-peppercorn reduction
-  **Roasted Eggplant and Garbanzo Hummus**
garlic, cumin, extra-virgin olive oil, toasted pita bread
- Mussels à la Marinière**
shallots, white wine, carrot, leeks, celery
-  **Sweet Potato and Apple Soup**
vegetable stock, cream, ginger, pumpkin seeds, sage
- Asian Chicken Consommé**
coconut, lemongrass, ginger, bean sprouts, water chestnuts, carrots, bamboo shoots, scallions
-  **Chilled Melon Bisque**
grenadine, melon pearls
-  **Orange and Mixed Greens Salad**
olives, feta cheese, red onion

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 Spaghetti with Italian Sausage

onion, garlic, tomato, fennel, Parmesan cheese

Sesame Steak Salad *

gourmet greens, soy-glazed oyster mushrooms

Cod Fish and Chips

malt vinegar, tartar sauce, steak fries

Beef Rib Stroganoff

mushroom, crème fraiche, egg parsley noodle, turnips, carrots

Roasted Pork Shank with Beer

bread dumplings with bacon, braised sauerkraut, broccoli

CLASSIC: Rosemary Roasted Chicken

carrots, green beans, herb stuffing

Vegan Shepherd's Pie

chickpea and sweet potato mashed

HOLLAND AMERICA LINE SIGNATURES

-  **Grilled Salmon with Ginger-Cilantro Pesto ***
jasmine rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

-  **Turkey Scaloppini**
mashed sweet potato, roasted root vegetables, sherry jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Banana-Chocolate Tart

caramel and chocolate sauces, chocolate-almond fudge, honey-candied walnuts

Poached Pear

white wine, mascarpone, white and dark chocolate fondue

Sticky Rice Cake

caramel, brown sugar, coconut milk, caramel sauce

Crème Brûlée

Grand Marnier custard, caramelized sugar

Pineapple Crisp

almond butter streusel, vanilla ice cream

Cheese and Fruit

Gorgonzola, Chaumes, Sharp Cheddar, Gouda

Sliced Fruit Plate

selection of fresh fruit



Blueberry Crumble

pastry crust, streusel, vanilla sauce

Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream

Ice Cream

Vanilla • Banana

Strawberry Sorbet • Black Cherry Frozen Yogurt



Vanilla • Coffee

AFTER DINNER DRINKS

Blue Eyed Blonde

6.95

Crème de Banana, Blue Curacao and Bailey's Irish Cream

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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