STARTERS • SOUPS • SALADS

- Papaya with a Rainbow of Fruit melon, strawberry, banana liqueur, coconut shavings
- Smoked Duck Carpaccio * (6**1**1) 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

(4/4) 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

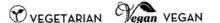
CLASSIC: Rosemary Roasted Chicken carrots, green beans, herb stuffing

Vegan Shepherd's Pie chickpea and sweet potato mashed

HOLLAND AMERICA LINE SIGNATURES

- Grilled Salmon with Ginger-Cilantro Pesto * (eli) jasmine rice, sautéed greens, garlic cherry tomatoes
 - **Broiled New York Strip Loin *** cauliflower gratin, green peppercorn sauce
- (eli) Turkey Scaloppini mashed sweet potato, roasted root vegetables, sherry jus











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

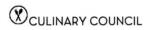
Strawberry Sorbet • Black Cherry Frozen Yogurt



∇anilla • 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 sele	ections





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