
STARTERS • SOUPS • SALADS



Suprême of Fruit Galliano

seasonal fruit, lime accents



Quinoa and Cashew Nut Salad

vinaigrette, dried apricot, lettuce leaf cup



Salmon Roulade *

cucumber and dill sauce, cherry tomato salad

Spiced Chicken with Jack Cheese Quesadilla

tortilla flour, cream cheese, black bean salsa, jalapeño, cilantro

Chicken Wonton Soup

chicken stock, pork dumplings, sesame oil, carrots, celery, shiitake mushroom



Cream of Broccoli

toasted pine nuts



Chilled Pear, Cucumber and Melon Gazpacho

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers



Garden Bounty

Gourmet greens, finely shredded cabbage, radish, red bell pepper and sourdough croutons

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

Pappardelle with Chicken Ragoût

tomato, garlic, herbs, chopped parsley

Cobb Salad

romaine lettuce, avocado, bacon, chopped egg, tomatoes, cucumber, Blue cheese crumbles



Grilled Corvina with Olives, Onions and Pepper *

creamy polenta, green beans, tomato concassée

Broiled Paillard of Beef with Dijon Mustard Sauce *

herbs, garlic, extra virgin olive oil, creamy polenta with forest mushrooms

Calf’s Liver with Apple and Pancetta *

caramelized onion, sautéed cabbage, potato pancake

Southern-Style Fried Chicken

peas and carrots, mashed potatoes, country gravy



Button and Shiitake Mushroom Bolognese

root vegetables, tomato paste, linguini pasta

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

jasmine rice, sautéed greens, 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

Chocolate Fudge Tartlet

roasted pistachios

Apple Pecan Upside Down Cake

caramel, butter cake, vanilla ice cream

Dulce de Leche Crêpes

chocolate sauce, toasted almonds, vanilla ice cream

Crème Brûlée

Grand Marnier custard, caramelized sugar

Strawberry Crisp

cashew nut streusel, vanilla ice cream

Cheese and Fruit

English Stilton, Flagship, Leiden, Old Amsterdam

Sliced Fruit Plate

selection of fresh fruit



Wild Berry Gateau

pastry crust, vanilla sponge, jam, mousse, berries compote

Cherry Sundae

vanilla ice cream, Darambui cherry compote, whipped cream

Ice Cream

Vanilla • Pistachio

Watermelon Sorbet • Coffee Frozen Yogurt



Vanilla • Chocolate Chip

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



CULINARY COUNCIL



NO SUGAR ADDED

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