
STARTERS • SOUPS • SALADS



Fruit Salad with Yogurt and Honey

citrus dressing



Parfait of Salmon and Tuna Tartares *

crème fraîche, salmon caviar

Duck Pâté Brioche

cranberry marmalade, Waldorf salad

Spinach and Artichoke Dip

cream cheese, Parmesan cheese, celery, spinach, artichoke, focaccia bread sticks



Cream of Mushroom

vegetable stock, cream fraiche, fried carrots

Chicken with Soba Noodles

soy sauce, shiitake mushrooms, carrots, leeks

Chilled Tomato-Garlic Soup

ham, chopped egg, bread crumbs



Assorted Garden Greens

hearts of palm, carrot, tomato, frisee

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



Beechers Macaroni Cheese

herbed bread crumbs, garlic bread



Fresh Mozzarella and Tomato Salad

red cherry tomatoes, baby mozzarella, lemon-dressed lettuce greens, basil, parsley

Seared Yellowfin Sole with Lemon-Parsley Vinaigrette *

sautéed greens, saffron-jasmine rice

Vienna Zwiebelrostbraten

thinly pounded beef striploin, Dijon mustard, brandy, lyonnaise potatoes, crispy onions



Galumpki

cabbage, rice, ground pork, tomato sauce

Creamy Chicken with Sherry Sauce

vegetable freekah, brocolli florets, carrots



Chickpea Lentil Quinoa Spinach Stew

cashew, pepper flakes

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati 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

Banana-Chocolate Tartlet

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

Coconut Panna Cotta

caramelized pineapple, berries gel

Pear Frangipane Tart

vanilla sauce, vanilla ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach Crisp

macadamia nut butter streusel, vanilla ice cream

Cheese Plate

Leiden, Danish Blue, Aged Gouda, Camembert

Sliced Fruit Plate

selection of fresh fruit



Marbled Cheesecake

strawberry compote

Brownie Fudge Sundae

mint chocolate chip ice cream, brownie crumbles, chocolate sauce, whipped cream, toasted nuts

Ice Cream

Vanilla • Butter Pecan

Blackberry Sorbet • Raspberry Frozen Yogurt



Vanilla •  Strawberry

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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