

STARTERS • SOUPS • SALADS



Mixed Fruit Cocktail

cantaloupe, pineapple, honeydew, grapes, mint yogurt

Grilled Eggplant and Smoked Salmon Mille-Feuille *

smoked salmon mousse, tomato-tarragon vinaigrette



Garden Symphony with Montrachet

marinated mushrooms, zucchini, asparagus and green bell peppers, herbed goat cheese, tarragon-balsamic vinaigrette



Cheese Filled Boureka

onion, puff pastry, sesame seeds, cucumber-parsley sauce

Bacon Cheddar Cheese Soup

bell pepper, celery, mustard

Liver Dumpling Soup

beef broth, celery, carrots, leeks julienne



Chilled Banana Soup

cream, vanilla ice cream, hint of rum



Southwest Gourmet Greens

avocado, tomato, roasted corn, red onion, tortilla strips

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



Farfalle with Roasted Garlic

shallots, plum tomato, broccoli, mushrooms, Parmigiano-Reggiano cream

Seared Beef Tataki Salad *

lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette



Pan-Seared King Fish *

polenta sticks, sautéed asparagus, zucchini and bell pepper ragoût

Czech Wedding Braised Beef

creamy root vegetable sweet and sour sauce, napkin dumpling, lemon-cranberry

Tiroler Blutwurst Gröstel

roasted pork, blood sausage, potato, onion, marjoram, fried egg, parsley, cabbage salad

Gallina en Pepitoria

braised hen in almond liver sauce, Spanish brown rice, midori edamame



Spicy Basil Noodles with Crispy Tofu, Bok Choy and Bell Peppers

garlic, chiles, lime juice, vegetable stocks

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

Chocolate Thunder Cake

berries compote

Cherry Clafoutis

lemon flavored baked custard, cherry compote

Cappuccino Mille Feuille

puff pastry, mousse, caramel, whipped cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Apple Crisp

almond nut butter streusel, vanilla ice cream

Cheese Plate

Beechers, Stilton, Edam, Brie

Sliced Fruit Plate

selection of fresh fruit



Lemon Torte no sugar added

white sponge, lemon cream, candied lemon zest

Blueberry Sundae

vanilla ice cream, sweet-tart blueberry sauce, whipped cream, almond nuts

Ice Cream

Vanilla • Rocky Road

Mango Sorbet • Peach Frozen Yogurt



Vanilla • Amaretto

AFTER DINNER DRINKS

Nutty Irishman

6.95

Frangelico 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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