
STARTERS • SOUPS • SALADS

-  **Mélange of Tropical Fruit**
cilantro balsamic maple reduction
-  **Seafood Cocktail**
zingy citrus mayonnaise
- Spanish Serrano Ham**
grilled asparagus, relish of fresh tomato and olives
-  **Crispy Breaded Cheddar**
marinara sauce, mixed lettuce
-  **Red Lentil Dhal Soup**
tomato, garlic, chili
- French Vegetable Pot Petit Marmite**
beef consommé, diced vegetables, fines herbes
-  **Chilled Strawberry Bisque**
green peppercorn cream
-  **Fresh Greens with Pear and Brie**
cherry tomatoes, pear wedges, honey-pear croutons, melted brie

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 Prosciutto and Asparagus**
pasta, white wine cream sauce
 - Grilled Tuna and Haricots Verts**
mix lettuce, potato, tomato, onion, olives
 -  **Grilled King Fish with Roasted Corn Salsa ***
black bean rice, plantain, cherry tomato, cilantro
 - Chef Grandma’s Meatloaf**
marjoram, caraway seeds, mashed potatoes, peas and carrots, bacon, gravy, dilled pickled carrots
 - Pork Tenderloin with Creamy Morel Sauce**
spätzle, carrots, fennel
 - New England Chicken Pot Pie**
potato, green peas, carrot, celery, tarragon, cream, chicken stock, puff pastry crust
 -  **Chili Bread Bowl**
beans, mexican spices, vegan mayonnaise, cilantro
- ### HOLLAND AMERICA LINE SIGNATURES
-  **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, sautéed greens, garlic cherry tomatoes
 - Broiled New York Strip Loin ***
cauliflower gratin, green peppercorn sauce
 -  **Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Chocolate Croquant Praline

brownie cake, praline crunch, mousse

Apple Tart

cinnamon, raisins, lattice dough, vanilla ice cream

Vanilla, Lime and Berries Eclair

vanilla diplomat cream, meringue, chocolate sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango Crisp

pecan nut butter streusel, vanilla ice cream

Asiago, Old Amsterdam, Marco Polo, Pont-l'Évêque

Sliced Fruit Plate

selection of fresh fruit



Tiramisu

light mascarpone cream, coffee soaked sponge cake

Caramel Sundae


vanilla ice cream, caramel sauce, whipped cream, toasted nuts

Ice Cream

Vanilla • Cookies and Cream

Pineapple Sorbet • Black Cherry Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Mocha Mint

6.95

Kahlua, Crème de Menthe and Crème de Cacao White

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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