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## STARTERS • SOUPS • SALADS

-  **Fruit Salad with Yogurt and Honey**  
citrus dressing
-  **Tomato and Salmon Carpaccio \***  
Wasabi, endive, arugula, olive oil
-  **Pine nuts Tabbouleh**  
parsley, tomatoes, red onion, red and green bell pepper,  
mint, olive oil, lemon
- Sesame Chicken**  
papaya salad, sweet chili sauce
- Roasted Sweet Potato Soup**  
pine nut pesto, cheddar cheese
- Grandma's Chicken Noodle Soup**  
chicken broth, crisp garden vegetables, tender vermicelli noodles
-  **Gazpacho Andalusia**  
bell pepper, onion, cucumber, garlic, tomato, bread crumbs
-  **Lentil and Orzo Salad**  
curry flavored dressing, Boston lettuce, tomato wedges, cucumber  
red onion rings

### 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

-  **Pumpkin Agnolotti**  
pumpkin seeds, chive oil, arugula
- Cajun Chicken Caesar Salad**  
romaine lettuce, jalapeño Jack cheese, tortilla chips
- Mustard Crusted Tuna with Onion Rings**  
tomato-shrimp vinaigrette, honey-soy glazed corn kernels
-  **Beef Pot au Feu**  
bacon slab, root vegetables, cabbage, potatoes, thyme,  
cornichons, fried onion
- Breaded Pork Chop alla Milanese**  
saffron rice, broccoli, carrot, turnip, red beet, tomato concassée
- Traditional Duck Cholent**  
rosemary, barley, white beans and potatoes
-  **Ethiopian Split Pea Stew**  
garlic, ginger, turmeric, jalapeno pepper, lemon juice, rice, flat bread
- 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



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## DESSERTS

### Pumpkin-Chocolate Cake

caramel and chocolate sauce, whipped cream

### Lemon-Chocolate Slice

vanilla sponge, lemon curd, chocolate ganache

### Grand Marnier-Marinated Cherry Mille Feuille

puff pastry, mousse, giandua gelato

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Apricot Crisp

walnut butter streusel, vanilla ice cream

### Cheese Plate

Leiden, Dutch Hollow, Aged Gouda, Camembert

### Sliced Fruit Plate

selection of fresh fruit



### Mixed Berries Streusel

pastry crust, streusel, whipped cream

### Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream

### Ice Cream

Vanilla • Cookie Dough

Strawberry Sorbet • Raspberry Frozen Yogurt



Vanilla •  Amaretto

## AFTER DINNER DRINKS

### After Eight

6.95

Kahlua, Crème de Cacao Green and Bailey's Irish Cream

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED