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## STARTERS • SOUPS • SALADS



### Fruit Cup au Naturel

pineapple, mango, cantaloupe, honeydew



### Crostini Sampler

slices of French bread, garlic, tomato, basil, sautéed mushrooms, creamy goat cheese



### Smoked Chicken with Raisins

curried celery remoulade

### Clams with Pancetta

white wine, garlic, diced tomato, basil, garlic bread

### Black Bean Soup

garlic, cumin, mango salsa

### Azteca Chicken and Wild Rice Soup

corn, tomato, jalapeno, celery, carrots, avocado, garbanzo



### Chilled Apple Vichyssoise

apple brandy, Granny Smith apple, cream, ginger, cinnamon



### Crunchy Jicama and Mango Salad

butter lettuce, cucumber, tomato, chili-lime dressing

## 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

### Penne and Chicken

Al dente pasta and sliced juicy chicken in a light tomato sauce

### Salpicon of Beef Salad \*

shredded beef, frisée, iceberg lettuce, cilantro, Jack cheese, pickled jalapeño, avocado, red onion, lime-oregano dressing



### Pan Seared Barramundi Fillet \*

chick peas, lemon cream garlic-spinach, saffron potatoes

### Bourbon Glazed Beef with Grilled Portabella Mushroom \*

sun dried tomato, carrots, sautéed greens, cheese grits

### Barbecue Pineapple Pork Ribs

butter milk mashed potatoes, garlic coleslaw

### Crépinette of Chicken

zucchini, rich chicken gravy, vegetable Israeli couscous, tempura green beans



### Pesto Linguini with Vegan Meatballs

garlic, walnut, olive oil, lemon juice

## 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



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### Chocolate Whoopie Pie

chocolate pound cake, peanut butter cream,  
chocolate sauce, whipped cream

### Strawberry Amaretto Cake

strawberry, almond cake, amaretto

### Poached Pear with Chocolate Fondue

white wine, lemon, whipped cream, mascarpone,  
white and dark chocolate fondue

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Peach Crisp

pistachio nut butter streusel, vanilla ice cream

### Cheese Plate

Leiden, Dutch Hollow, Edam, Fiscalini

### Sliced Fruit Plate

selection of fresh fruit



### Wild Berries Mousse Tart

pastry crust, jam, mousse, berries

### Mandarin Sundae

vanilla ice cream, compote of mandarin, whipped cream

### Ice Cream

Vanilla • Butter Pecan

Lemon Sorbet • Strawberry Frozen Yogurt



Vanilla • Mint Chocolate Chip

## AFTER DINNER DRINKS

### Banana Split

6.95

Crème de Banana, Crème de Cacao and Amaretto

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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