
STARTERS • SOUPS • SALADS

-  **Citrus Delight with Amaretto**
oranges, pineapple, grapefruit, cranberry-apple vinaigrette
-  **Dialogue of Salmon Tartare with Avocado ***
cold-smoked, pickled and chipotle hot-smoked salmon, lime avocado, tomato salsa
-  **Grilled Portabella Carpaccio**
Sherry vinaigrette, blue cheese, parmesan cheese, pinenuts, pepper corn
- Chicken Brochette**
garlic, chili, peanut sauce
-  **Cheddar and Beer Soup**
scallions, cheese twist
- Chicken and Orzo Soup**
spinach and grated Parmesan cheese
-  **Chilled Blackberry Soup**
lemon-mint crème fraîche
-  **Mixed Gourmet Greens**
tomato, cucumber, olives, crunchy croutons

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

Butternut Squash Agnolotti

lemon cream, basil, Parmesan Cheese

Tomato and Bread Salad with Tender Chicken Bites

parsley, romaine lettuce, red wine vinegar, olive oil



Grilled Haddock Fillet *

cauliflower puree, egg, parsley potato, red bell pepper coulis

Curried Beef Brisket

parsnips, carrots, turnips, roasted potatoes, cilantro

Pork Meatballs with Coconut Crumbs

black bean rice, corn medley, citrus rum sauce, fried plantain

Tandoori Chicken

pulao rice, mint chutney, chakumber salad, garlic naan bread



Stir-fried Tempeh, Napa Cabbage and Carrots

garlic, ginger, soy sauce, ketchup, peppers, scallion, rice

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

Jasmine 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

Caramel Mud Cake

oreo crust, chocolate cake, chocolate mousse, whipped cream

Warm Mocha Pound Cake

chocolate sauce, berries, vanilla ice cream

Calypso Cake

caramel sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear Crisp

pecan nut butter streusel, vanilla ice cream

Cheese Plate

Old Amsterdam, Roquefort, Edam, Brie

Sliced Fruit Plate

selection of fresh fruit



Chocolate Delight

dark chocolate ganache, whipped cream, chocolate shavings

Chocolate Fudge Sundae

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

Ice Cream

Vanilla • Cookies and Cream

Pineapple Sorbet • Peach Frozen Yogurt



Vanilla • Strawberry

AFTER DINNER DRINKS

Make My Day

6.95

Grenadine, Kahlua, Crème de Cacao White 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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