#### STARTERS • SOUPS • SALADS

- (8/80) Citrus Delight with Amaretto oranges, pineapple, grapefruit, cranberry-apple vinaigrette
- Dialogue of Salmon Tartare with Avocado \* (1 B) 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
- (40) 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

(6 F) 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

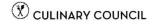
Stir-fried Tempeh, Napa Cabbage and Carrots garlic, ginger, soy sauce, ketchup, peppers, scallion, rice

# HOLLAND AMERICA LINE SIGNATURES

(G#F) Grilled Salmon with Ginger-Cilantro Pesto \* Jasmine rice, sautéed greens, garlic cherry tomatoes

> **Broiled New York Strip Loin\*** cauliflower gratin, green peppercorn sauce

(G) 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





# 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	





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