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## STARTERS • SOUPS • SALADS



### Maple Fruit Mélange

cantaloupe, honeydew, papaya, pineapple

### Seafood Sampler \*

shrimp, mussel, scallops, crab legs, cocktail sauce, pumpernickel bread



### Carpaccio of Beef Tenderloin \*

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

### Spinach and Artichoke Dip

cream cheese, Parmesan cheese, celery, thyme, focaccia bread sticks

### Dutch Green Pea Soup

vegetable stocks, carrots, leeks, potato, smoked ham, sausage

### Meat Tortellini and Vegetable Soup

tomato, zucchini, celery, carrot, Parmesan cheese



### Chilled Pear, Cucumber and Melon Gazpacho

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers



### Mesclun Mixed and Button Mushrooms

oven-roasted tomato, red onion, bacon bits, egg, gorgonzola

## 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 with Crisp Pancetta

grilled bell pepper, rosemary and tomato, Fontina cheese



### Fresh Mozzarella and Tomato Salad

cherry tomatoes, baby mozzarella, arugula, fresh basil

### Pan-fried Petrale Sole Veracruz Style \*

mixture of capers, olives and peppers, creamy mascarpone polenta, sautéed bok choy



### Grilled Flat Iron Steak with Roasted Garlic Sauce \*

tomato-leek quinoa, spinach, asparagus, carrots

### Broiled Pork Chop with Braised Sauerkraut

boiled potatoes, green beans, shallots, almonds

### Whole Roasted Chicken

carrots, sweet potato, prune tzimmes, asparagus, lemon, potato kugel



### Potato Goulash

vegan version of Hungarian classic goulash, brown bread

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Salmon with Ginger-Cilantro Pesto \*

jasmine rice, sautéed spinach, 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



### Devil's Food Cake

chocolate-orange buttercream

### Caribbean Rum Cake

vanilla sauce, coconut ice cream, mango sauce,

### Pear Frangipane Tart

sweet crust, vanilla ice cream, vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Blueberry Crisp

peanut streusel, vanilla ice cream

### Cheese Plate

Leiden, Danish Blue, Aged Gouda, Camembert

### Sliced Fruit Plate

selection of fresh fruit



### Banana Bread Pudding

coffee sauce, whipped cream

### Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream

### Ice Cream

Vanilla • Butter Pecan

Blackberry Sorbet • Strawberry Frozen Yogurt



Vanilla •  Chocolate

## AFTER DINNER DRINKS

E.T.

6.95

Midori, Bailey's Irish Cream and Vodka

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

18GWV085