# STARTERS • SOUPS • SALADS

- (20) Banana and Orange Mélange lemon-mint sauce
- Smoked Mackerel and Halibut \* (a)F) apple-horseradish, lentil salad, capers, lemon
- ( Grilled Vegetable Tower black olive and goat cheese tapenade, basil coulis

Duck and Black Bean Quesadilla flour tortilla, roasted duck, black beans, jalapeño cheese,

roasted corn, tomato salsa

- (20/200) Cream of Five Onions Soup red onion, shallots, white onion, yellow onion, scallions, vegetable stocks Seafood Soup Provençal saffron, white fish, bay shrimp, mussels, fennel, potato, diced tomato, rouille crouton
- (4) Chilled Mango Gazpacho cucumber, onion, cilantro
- Assorted Garden Greens hearts of palm, carrot, tomato, scallion

# 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

- Gnocchi with Garlic Cream Sauce balsamic-glazed onions
- (8/88) Avocado Citrus Salad avocado, lemon, orange and grapefruit wedges, mixed lettuces, basil, citrus zest, sherry vinaigrette add grilled chicken on request

Greek Style Shrimp with Linguini Aioli olive oil, garlic, oregano, olives, crumble feta cheese

Three-Peppercorn Crusted NY Strip Loin Steak \* sage and garlic roasted potatoes, french green beans, sautéed onions, peppers

(6 F) Mustard BBQ Rack of Pork mustard barbecue sauce, rösti potato, spinach, grilled fennel

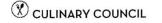
> Duck Breast with Foie Gras Stuffing roasted potatoes, braised red cabbage, pine nuts

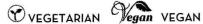
Briam

Greek baked zucchini and potatoes

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
- Oven-Roasted Chicken quinoa pilaf, herb roasted vegetables, jus











#### **DESSERTS**

# Caramel Chocolate Toffee

sweet pastry, toffee, chocolate ganache

### Poached Pear

red wine, mascarpone cream, berries compote

## Mango Cream Horn

chocolate, fruit tartare, mango sauce

## Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

# **Apple Crisp**

hazelnut butter streusel, vanilla ice cream

# Cheese Plate

Asiago, Brie, Danish Blue, Edam

# Sliced Fruit Plate

selection of fresh fruit

# Peach and Berry Strudel

filo dough, vanilla sauce, whipped cream

## Mandarin Sundae

vanilla ice cream, sweetened mandarin, whipped cream, toasted nuts

## Ice Cream

Vanilla • Rum Raisin

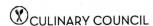
Watermelon Sorbet • Cookies and Cream Frozen Yogurt





## AFTER DINNER DRINKS

Calypso	6.95
Captain Morgan Rum and Kahlua	
Espresso	1.75
Cappuccino	2.25
ask your heverage server for additional drink select	ions





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