
STARTERS • SOUPS • SALADS



Banana and Orange Mélange

lemon-mint sauce



Smoked Mackerel and Halibut *

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



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



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



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



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



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



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



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



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Calypso

6.95

Captain Morgan Rum and Kahlua

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

18GW090