STARTERS • SOUPS • SALADS

- (200) **Tropical Fruit Medley** pineapple, mango, lychees, papaya, Malibu dressing, coconut Sashimi Salmon with Wasabi Mayonnaise * pickled ginger, soy sauce, diced cucumber, mango salad
- (80) Heirloom and Ciliegine tomato, olive oil, basil dressing, mozzarella balls, toasted focaccia Guest Chef's Grilled Pork with Asian Dipping Sauce garlic, apple, teriyaki sauce, vinegar, oyster sauce
- (a) Cannellini and Lentil Soup cinnamon, caramelized onion, carrot
- Tortilla Soup with Mushrooms vegetable broth, tomato, button, shiitake mushrooms, diced avocado, spinach, chipotle chili, feta cheese
- Chilled Rhubarb Soup cinnamon, caramelized sugar
- Gourmet Greens toasted pecans, cherry tomatoes, orange segments

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

Ziti with Prosciutto and Lemon Olive Oil * garlic, shallots, olives, basil, parsley, parmesan cheese, sundried tomato pesto

Barbecue Chicken Salad

avocado, tomato, corn, black beans, cucumber, romaine, barbecue Ranch dressing, onion strings

Beer Battered Snapper

steak fries, tartare sauce, avocado aioli

Cape Malay Beef Curry

spiced mix, buttermilk, dried apricot, bell pepper, steamed rice, chutney

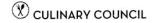
Sautéed Calf's Liver with Apples and Pancetta * caramelized onion, sautéed spinach, crispy potato pancake

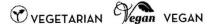
Braised Chicken with Leeks lemon-infused cream sauce, sautéed carrots, parsley rice

Faro Bowl with Tofu, Mushroom and Spinach miso ginger sauce, vegetable oil, shallots, scallions

HOLLAND AMERICA LINE SIGNATURES

- Grilled Salmon with Ginger-Cilantro Pesto * (6**1**F) basmati rice, Swiss chard, garlic cherry tomatoes
 - **Broiled New York Strip Loin *** cauliflower gratin, green peppercorn sauce
- (G#F) Oven-Roasted Chicken quinoa pilaf, herb roasted vegetables, jus









DESSERTS

Chocolate Black Out Cake

devil's food sponge cake, chocolate custard, marshmallow

Golden Pear Purse

pouch of phyllo dough, vanilla cream, red wine coulis

Raspberry and Milk Chocolate Tart

berries gel, lime yogurt sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Cherry Crisp

pecan nut butter streusel, vanilla ice cream

Cheese Plate

Cheddar, Fontina, Manchego, Brie

Sliced Fruit Plate

selection of fresh fruit

Mango Pastry Slice

puff pastry, cinnamon, vanilla sauce, whipped cream

White Chocolate Marshmallow Sundae

vanilla ice cream, white chocolate sauce, marshmallow, whipped cream

Ice Cream

Vanilla • Rum Raisin

Orange Sorbet • Banana Frozen Yogurt



Vanilla • Fudge Tracks

AFTER DINNER DRINKS

Hazel Eyes	0.95
Frangelico, Bailey's Irish Cream and Kahlua	
Espresso	1.75
Cappuccino	2.25
ask your beverage server for additional drink sele	ections





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