




STARTERS • SOUPS • SALADS

-  **Suprême of Fruit Galliano**
seasonal fruits, sweet vanilla herbal liqueur, lime accents
-  **Roasted Pork**
sweet soy plum sauce, lychee nuts, pickled ginger
-  **Figs, Feta, Toasted Pecans and Yuzu**
lettuce, radish, yogurt, honey
- Hot Soba Noodles with Shrimp and Mushroom**
sesame oil, spinach, lime, soy sauce, fried leeks
- Navy Bean Soup**
meaty ham hocks, diced tomato, basil
- Steak House Soup**
beef broth, root vegetables, tomato, potatoes
-  **Chilled Guanabana Soup**
toasted coconut, nutmeg
-  **Mixed Seasonal Greens**
caramelized apple, pecans, dried cranberries

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 and Chicken**
Al dente pasta, sliced chicken, tomato sauce
- Asian Turkey Salad**
almonds, crisp wonton, bean sprouts, mandarin segments, sesame seeds, plum dressing
-  **Seafood Paella ***
shrimp, squid, mussel, clams, fish, chorizo sausage flavored rice with saffron, olives, onions, bell peppers, green peas
- Herb Crusted Prime Rib of Beef ***
baked potato, vegetable medley, beef jus
- Venison Loin Medallions ***
creamy game sauce, red cabbage, potato croquette, vegetable bouquet, cranberry-orange compote
- Asian-Style Rôtisserie Duck**
sweet-and-sour sauce, sesame stir-fried vegetables, fried egg noodles
-  **Black Bean Burrito Bowl**
roasted peppers, guacamole, pico de gallo, seitan, fresh lettuce
- HOLLAND AMERICA LINE SIGNATURES**
-  **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, sautéed greens, garlic tomatoes
- Broiled New York Strip Loin ***
cauliflower gratin, peppercorn sauce
-  **Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Raspberry Almond Tart

sweet crust, almonds, whipped cream

Chocolate Fondant

peanut butter and white chocolate ganache, whipped cream

Caribbean Coconut Cream Pie

whipped cream, berries gel, fruit tartare

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear Crisp

pistachio nut butter streusel, vanilla ice cream

Cheese Plate

Brie, Beecher's, Edam, Fiscalini

Sliced Fruit Plate

selection of fresh fruit



Strawberry Cream Gateau

pastry crust, jam, mousse, jelly, strawberry compote

Mandarin Sundae

vanilla ice cream, sweetened mandarin, whipped cream

Ice Cream

Vanilla • Strawberry

Watermelon Sorbet • Peach Frozen Yogurt



Vanilla •  Fudge Tracks

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