

STARTERS • SOUPS • SALADS

-  **Orange and Poached Grapes**
orange wedges, grapes, red wine
-  **Tomato Salad Ras el Hanout**
quinoa salad, mandarin segment
- Champagne Pate**
serve with waldorf salad and cranberry sauce
- Crispy Crab Roll**
wasabi, avocado, cilantro, lemon-aïoli dipping sauce
-  **Butternut Squash and Apple Soup**
pumpkin seeds, dried cranberries, hazelnut, crème fraiche
- Pork Wonton and Egg Noodle Soup**
leeks, soya, chicken stocks
-  **Chilled Peach and Ginger Soup**
cream, yogurt, buttermilk, apple juice
-  **Assorted Garden Greens**
hearts of palm, carrot, tomato

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

- Spaghetti Carbonara**
egg-cream sauce, pancetta, Parmesan cheese
- The Chef’s Salad Bowl**
smoked ham, Swiss cheese, smoked turkey, casalingo salami, hard-boiled egg, Thousand Island dressing
-  **Pan-Seared Cobia with Artichoke and Tomato Confit ***
celeriac and potato purée
- Spanish Beef Tongue**
carrots, tomato, onion sauce, egg wash, manchego cheese, saffron rice, vegetable bouquet
- Veal Parmigiana**
polenta stick, zucchini, tomato sauce, mozzarella and parmesan cheese
- Chicken Marsala**
Marsala cream sauce, porcini mushrooms, dried cherries, egg noodle
-  **Aloo Gobi**
curried potato and cauliflower

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

Baked Chocolate Mousse

whipped cream, berries compote

Lemon-Meringue Tartlet

blueberry compote

White Chocolate Chip Bread Pudding

vanilla sauce, vanilla ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry Crisp

almond nut streusel, vanilla ice cream

Cheese Plate

Manchego, Beechers, Herb Cheese, Fiscalini

Sliced Fruit Plate

selection of fresh fruit



Chocolate Mille Feuille

puff pastry, mousse, chocolate

Blueberry Sundae

vanilla ice cream, blueberry toppings, whipped cream, toasted almond nuts

Ice Cream

Vanilla • Macadamia

Lemon Sorbet • Raspberry Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Sicilian Kiss

6.95

Southern Comfort and Amaretto

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

18GWV102