

## STARTERS • SOUPS • SALADS



### Fresh Fruit with Peach Schnapps

assorted fruit



### Chilled Crab Legs

lemon splash dressing, cocktail sauce



### Grilled Eggplant with Kalamata Olives

garlic-tomato concassée, basil, feta cheese

### Grilled Veal Kidneys \*

crisp crostini, onion-fig chutney

### Salmon and Corn Chowder

red skin potatoes, celery, basil

### Pozole

shredded pork, flour tortilla, hominy grits, lime juice, avocado



### Chilled Banana Lassi

yogurt, sour cream, honey, cinnamon



### Belgian Endive and Romaine

sliced button mushrooms, cucumber and chopped pecans

## 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

### Farfalle Boscaiola

tomatoes, onions, pancetta, Parmesan cheese

### Sautéed Shrimp Caesar Salad

garlic dressing, Parmesan cheese, seasoned croutons,

### Fresh Catch Pan-fried Grouper \*

capers, lemon segment, butter sautéed vegetables, boiled parsley potato

### English Roast Beef \*

garlic roast potatoes, cauliflower Mornay, Yorkshire pudding, grilled tomato, gravy



### Oven Baked Stuffed Bell Pepper

ground pork and veal, brown rice, tomato basil sauce

### Chicken Kiev

warm potato, cucumber and red beet salad



### Spanish Brown Bean Stew with Cauliflower-Broccoli Rice

tomatoes, bell peppers, zucchini, carrots, garlic, ginger, cumin

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati 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

### Chocolate Caramel Cake

chocolate cake, praline crunch, mousse, chocolate shavings

### Blueberry Crumble Pie

sweet crust, streusel, chocolate sauce, vanilla ice cream

### Espresso Crème Caramel

chocolate ganache, whipped cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Cherry Crisp

pistachio nut butter streusel, vanilla ice cream

### Cheese Plate

Port Salut, Maytag, Old Amsterdam, Fiscalini

### Sliced Fruit Plate

selection of fresh fruit



### Forest Berry Almond Tart

pastry crust, almond cream, berries

### Peach Melba Sundae

vanilla ice cream, peaches, melba sauce, whipped cream

### Ice Cream

Vanilla • Cookies and Cream

Pineapple Sorbet • Strawberry Frozen Yogurt



Vanilla • Chocolate

## AFTER DINNER DRINKS

### American Flag

Grenadine, Crème de Cacao White and Blue Curacao

6.95

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



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NO SUGAR ADDED

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