

STARTERS • SOUPS • SALADS



Fruit Cup au Naturel

pineapple, mango, cantaloupe, honeydew, seasonal berry garnish

Beef Tartare *

capers, cornichons, homemade melba toast points



Smoked Trout, Peppered Mackerel and Pickled Herring *

roasted red beets, boiled egg, bay shrimp, apple

Tempura-Style Vegetable Spring Roll

curry ketchup sauce, spicy cabbage salad

Dutch Green Pea Soup

carrots, leeks, potato, celery, smoked ham and sausage

Soto Ayam

Indonesian chicken and vegetable soup with turmeric and coconut milk



Chilled Melon Gazpacho

cucumber, cilantro, lime juice



Salad of Arugula and Frisée

William pear, orange segments, pecan, cherry tomatoes, organic mixed seeds

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

Linguine with Shrimp, Mussels and Tomato

white wine sauce, Roma tomato, basil

Spicy Peanut-Cilantro Salad

lime-marinated turkey, corn, black beans, cheese, tortilla strips, tomato



Fresh Catch Barracuda, Clam Bouillabaisse *

red quinoa, mushroom, broccoli

Brisket of Beef Hodge Podge

butter sauce, mashed potato with carrots, onion, parsley

Tuscan Veal Chop

garlic, sage, pearl onion, sundried-tomato risotto, fennel

Oven Roasted Chicken

french fries, roasted vegetables, brown gravy



Spicy Vegetarian Chow Mein

rice noodles, shiitake mushrooms, scallions, snow peas, bean sprouts, spicy red chili peppers, soy ginger sauce

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, carrots

Broiled New York Strip Loin *

cauliflower gratin, peppercorn sauce

Turkey Scaloppini

mashed sweet potato, roasted root vegetables, sherry jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Chocolate Decadence Cake

flourless chocolate cake, raspberry coulis, berries compote

Dutch Apple "Taart"

sweet crust, cinnamon apples, vanilla sauce, whipped cream

Tompouce

puff pastry, vanilla custard, fondant icing

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blackberry Crisp

pecan nut butter streusel, vanilla ice cream

Cheese Plate

Leiden, Flagship, Aged Gouda, Camembert

Sliced Fruit Plate

selection of fresh fruit



Cherry Pastry Slice

pastry crust, butter cake, whipped cream

Boerenjongens Sundae

vanilla ice cream, citrus-scented brandy marinated raisins, whipped cream

Ice Cream

Vanilla • Cookies and Cream

Watermelon Sorbet • Pineapple Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass 6.95

Crème de Banana, Crème de Cacao & Amaretto

Espresso 1.50

Cappuccino 1.95

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED