



STARTERS • SOUPS • SALADS

-  **Raspberry-Banana-Blueberry**
coconut milk, cream, toasted coconut
-  **Mediterranean Mezze Plate**
creamy hummus, marinated olives, baba ghanoush,
rice-stuffed grape leaves, olive oil-marinated feta cheese
-  **Smoked Chicken with Raisins**
curried celery remoulade
- Pork Chuzos**
citrus-potato, egg, salad, cumin, clove, beer, red onion salsa
-  **Farmer's Vegetable Purée**
garlic crouton
- Seafood Cioppino**
mussels, white fish, shrimp, scallops, vegetables, fish broth, fennel, tomato
-  **Chilled Anjou Pear Soup**
ginger, cinnamon, dried cherries
-  **Roasted Beet and Oak Leaf Salad**
thyme-roasted beets, oak leaf lettuce, goat cheese

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

- Gnocchi with Italian Sausage**
tomato sauce and oregano, parmesan cheese
 -  **The Fisherman Salad ***
seafood, romaine lettuce, chayote, lemon-mango dressing
 - Breaded Haddock with Mayonnaise Potato Vegetable Salad**
potato, roasted vegetable, onion, pickled cucumber, boiled egg,
lemon wedge
 - Beef Bourguignon**
parsley boiled potato, pearl onions, mushrooms, bacon lardons
 - Lebanese Lamb Shank**
flageolets braised in a tomato-lamb jus, basil-minted couscous,
roasted carrots
 - Chicken Piccata**
marinara sauce, roasted bell peppers, grilled rosemary polenta
 -  **Sweet-and-Sour Tofu**
ginger, garlic, Chinese five spice, bell pepper, onion, pineapple,
basmati rice
- ### HOLLAND AMERICA LINE SIGNATURES
-  **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, sautéed greens, carrots
 - Broiled New York Strip Loin ***
cauliflower gratin, peppercorn sauce
 -  **Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Gateau Argentina

baked chocolate mousse, dulce de leche, meringue

Viennese Apple Strudel

cinnamon-scented apples and raisins, strudel dough, vanilla sauce

Rhubarb and Strawberry Cream Trifle

sweetened rhubarb, strawberries, mousse, whipped cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry Crisp

walnut butter streusel, ice cream

Cheese Plate

Ossau-Iraty, Edam, Gorgonzola, Dutch Hollow

Sliced Fruit Plate

selection of fresh fruit



Wild Berries Mousse Tart

pastry crust, jam, mousse, berries, vanilla sauce

White Chocolate Marshmallow Sundae

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

Ice Cream

Vanilla • Pistachio

Mango Sorbet • Coffee Frozen Yogurt



Vanilla • Strawberry

AFTER DINNER DRINKS

Make My Day

6.95

Grenadine, Kahlua, Crème de Cacao White and Bailey's Irish Cream

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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