

## STARTERS • SOUPS • SALADS

-  **Chilled Lychees, Kiwi Wedge and Papaya**  
chopped mint, mango, raspberry sauce
-  **Grilled Vegetables and Asiago**  
red and green peppers, zucchini, asparagus, mushrooms  
Asiago cheese, olive oil, balsamic vinegar
-  **Smoked Mackerel with Lentils and Apple Horseradish \***  
orange segments, capers
- Hazelnut Crusted Brie**  
huckleberry compote, frizzled onions
- Boston Clam Chowder**  
clam meat, scallops, bay shrimp, potato, pancetta, cream, oyster crackers
- Thai Chicken and Forbidden Rice Soup**  
ginger, lemon grass, kafir lime, vegetables, chili, cilantro
-  **Chilled Blueberry Soup**  
crème de cassis, champagne
- Mixed Greens with Crumbled Gorgonzola Cheese**  
garlic croutons, chives, 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

- Penne Vodka, Garlic Shrimps, Basil Oil**  
garlic, onion, marinara sauce
  - Spicy Peanut-Cilantro Salad**  
lime-marinated turkey, corn, brown beans, cheese, tortilla strips, tomato
  - Seared Swordfish \***  
cilantro garlic soy, beansprouts, bok choy, egg noodle
  -  **Prime Rib of Beef au Jus \***  
baby corn medley, baked potatoes
  - Pork Tenderloin with Forest Mushroom Ragoût**  
spätzle, spinach, grilled fennel
  - Austrian Roasted Goose**  
red wine-braised cabbage, poached apple, cranberries, William potato
  -  **Couscous Florentine**  
couscous, spinach, grilled vegetable kebab, dill-vegan sour cream sauce
- ### 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

### Chocolate Avalanche Cake

berry sauce, whipped cream

### Tiramisu

clouds of light mascarpone cream on coffee and rum-soaked ladyfingers

### Butterscotch Panna Cotta

chocolate sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Banana Crisp

pecan butter streusel, vanilla ice cream

### Cheese Plate

Leiden, Irish Cheddar, Gouda, Camembert

### Sliced Fruit Plate

selection of fresh fruit



### Banana Bread Pudding

vanilla sauce, whipped cream

### Chocolate Chips Sundae

vanilla ice cream, chocolate chips, whipped cream, toasted nuts

### Ice Cream

Vanilla • Cookies and Cream

Orange Sorbet • Blackberry Frozen Yogurt



Vanilla •  Amaretto

## AFTER DINNER DRINKS

### Raspberry Ripple

6.95

Chambord, Galliano 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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