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

(G \$ 5) 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

(G#F) Grilled Salmon with Ginger-Cilantro Pesto * basmati rice, sautéed greens, garlic tomatoes

Broiled New York Strip Loin*

cauliflower gratin, peppercorn sauce

(F) 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

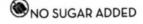


AFTER DINNER DRINKS

| Raspberry Ripple | 0.95 |
|---|------|
| Chambord, Galliano and Bailey's Irish Cream | |
| Espresso | 1.75 |
| Cappuccino | 2.25 |

ask your beverage server for additional drink selections





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