

Appetizers

Suprême of Fruit Galliano GOURMET VEGETARIAN
seasonal fruit, lime accents

Ham with Celeriac and Apple Salad
Thin slices of ham accompanied by a crisp salad of celeriac and apple with a tangy lingonberry compote

Caribbean Island Fritters
chili pepper-corn dip, fried plantain

Soups and Salad

Green Chile and Corn Chowder GOURMET VEGETARIAN
roasted bell pepper, cilantro

Pistou Soup GOURMET VEGETARIAN
Provençale vegetables, white beans, pesto oil

Chilled Apple Vichyssoise GOURMET VEGETARIAN
ginger, yogurt, cream, cinnamon, apple brandy, Granny Smith apples

Great Sound Salad GOURMET VEGETARIAN
Bibb lettuce, avocado, tomato, red beans, French green beans, garbanzo beans

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Balsamic Vinaigrette, or fat-free Blue Cheese

Entrées

Three-Cheese Pappardelle GOURMET VEGETARIAN
Parmesan, Fontina, and Gorgonzola cheese sauce, garlic bread

Avocado Citrus Salad GOURMET VEGETARIAN
avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Sesame-Coated Yellowfin Sole
watercress, caramelized mango, tarragon sauce, roasted red-skin potatoes, asparagus spears

Caribbean Braised Beef Pot Roast
red wine sauce with rum raisins, frizzled onions, root vegetables, mushroom medley, pineapple mashed yams

*** Calf's Liver with Apples and Pancetta**
Thinly sliced and sautéed, topped with caramelized onion, served on a bed of sautéed spinach with a crispy potato pancake

Turkey Roast with Giblet Gravy and Cranberry
apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato

Oven-Baked Eggplant Parmigiana GOURMET VEGETARIAN
Provolone cheese, spaghetti, marinara sauce, fried basil

Holland America Line only serves sustainable seafood

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions



Master Chef Rudi Sodamin Recommends

Caribbean Island Fritters

chili pepper-corn dip, fried plantain



Chilled Apple Vichyssoise GOURMET VEGETARIAN

ginger, yogurt, cream, cinnamon, apple brandy, Granny Smith apples



Turkey Roast with Giblet Gravy and Cranberry

apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato

Master Chef Rudi's Selections

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

*** Grilled Salmon with Ginger-cilantro Pesto**

Basmati rice, sautéed mix greens, and garlic cherry tomatoes

Oven-Roasted Chicken

Quinoa pilaf, herb roasted vegetables, jus

*** Broiled New York Strip Loin**

Red skin mashed potatoes, cauliflower gratin, and green peppercorn sauce

Idaho Baked Potato ◆ White Rice ◆ Steamed Vegetables

Today's Wine Recommendation

Joseph Drouhin Macon Villages Blanc

\$49

Bright juicy fruit flavors as well as hints of butter, toasty oak and spice

Barbera D Asti Superiore Villa Fiorita, Italy

\$49

Offers plenty of plums and pepper in its intriguing flavors profile with a definite smoke and spice to round out this medium bodied red

Desserts

Flourless Chocolate Cake

A bit of heaven, this rich chocolate cake with its molten chocolate center is topped off with whipped cream and an assortment of berries

Berry Snow Cap

berry compote, sweet biscuit, meringue

Rum Cake

vanilla sauce

Apple Tower no sugar added

white sponge cake, cinnamon apples, whipped cream

Frozen Treats

Vanilla Ice Cream

Rum Raisin Ice Cream

Pineapple Sorbet

Chocolate Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Mint Chip Ice Cream

Mango Sundae

French vanilla ice cream , diced mango, mango sauce, whipped cream



Culinary Council Featured Menu Item