


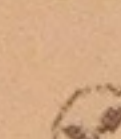


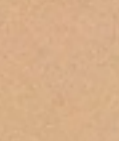
STARTERS • SOUPS • SALADS

 **Citrus Delight with Amaretto** GOURMET VEGETARIAN
Glistening oranges, pineapple and grapefruit with an
autumn-scented cranberry apple vinaigrette

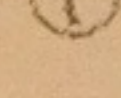
Italian Prosciutto Ham *
cantaloupe, baby spinach

 **Sweet Potato and Kale Empanada**
pico de gallo, avocado-cilantro cream

 **Creamy Carrot Soup** GOURMET VEGETARIAN
roasted garlic, ginger, nutmeg

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

Chilled Watermelon Gazpacho
lemon sorbet, lime leaves

 **Romaine Lettuce Spears** GOURMET VEGETARIAN
red beet, cucumber, sweet onion, corn confetti

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Farfalle with Chicken and Poblano Cream
garlic, Parmesan, tomato, cilantro, corn


Greek-Style Beef Salad *
roast beef, red onion rings, cucumber, Kalamata olives, feta cheese, cherry tomatoes,
lemon, oregano, olive oil, romaine

Cod Fish with Garlicky Clams *
wilted spinach, seasoned macaroni


Braised Beef Roulade with Creamed Potatoes
red wine gravy, braised vegetables, sautéed greens

Vietnamese-Style Lamb with Mint *
garlic rice, bell peppers, shiitake mushrooms, spinach, scallions

Spinach and Goat Cheese Stuffed Chicken Breast
corn risotto, sautéed carrots, sesame-tossed sugar snap peas

 **Vegetarian Jambalaya** GOURMET VEGETARIAN
Creole rice, roasted spiced vegetables, tomato sauce

HOLLAND AMERICA LINE SIGNATURES

 **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, Swiss chard, garlic cherry tomatoes

Grilled New York Strip Loin *
cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken
quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Chocolate Bread Pudding

With mint-infused berry compote

Chocolate Tres Leches Cake

White sponge cake soaked with a sweet and chocolaty "three milks" mixture and topped with whipped cream

Pear Caramel Mille-Feuille

A sweet layered confection of pear, caramel and puff pastry, served with a vanilla-scented sabayon

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana Crisp

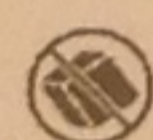
French vanilla ice cream

Cheese and Fruit

Gorgonzola, Brie, Flagship, Edam

Sliced Fruit Plate

selection of fresh fruit



Black Forest Cake no sugar added

Chocolate cake layered with Kirschwasser flavored cream and Bing cherries, enveloped with lots of chocolate shavings

Bananas Foster Sundae


French vanilla ice cream, bananas, caramel-rum sauce

Ice Cream

Vanilla • Raspberry Italian Cheesecake

Mango Sorbet • Vanilla Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Mocha Mint Cordial in souvenir glass

5.95

Kahlua, Crème de Menthe and Crème de Cacao White

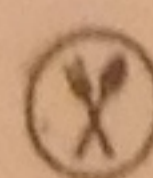
Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED