



## STARTERS • SOUPS • SALADS

### Seafood Louis \*

squid, bay shrimp, scallops, salmon, cod, chili-mayonnaise dressing

### Mediterranean Salumi \*

Thinly sliced bresaola, Prosciutto and salami served with grilled marinated vegetables, Kalamata olives and drizzled with a balsamic reduction

### Grilled Chicken Tikka Kebab

raita salad, cilantro-mint chutney

### Potato and Leek Soup GOURMET VEGETARIAN

chives, sour cream

### Egg Drop Soup

A simple soup of seasoned chicken broth threaded with egg ribbons

### Chilled Lingonberry Soup

lemon-scented crème fraîche

### Boston Bibb Lettuce

roasted tomato, bell pepper, organic mixed seeds

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS

### Bucatini with Creamy Four-Mushroom Sauce GOURMET VEGETARIAN

cream sauce with button, shiitake, portabella and oyster mushrooms, garlic, Parmesan cheese

### Salade Niçoise GOURMET VEGETARIAN

Lightly dressed iceberg lettuce, surrounded with tender green beans, steamed potatoes, chopped cucumber, onion and olives, drizzled with vinaigrette

### Baked Crab Cakes

black bean-mango salsa, creamy jalapeno Jack cheese grits

### Spice-Crusted Prime Rib with Whipped Potatoes \*

seasoned gravy, root vegetable sautéed in herb-infused olive oil

### Oven-Roasted Pork Medallions

Matched with a red onion and cranberry confit, broccoli spears and served on a heap of country-style mashed red-skin potatoes

### Chicken Cobbler

chive biscuit, mushroom, carrot, celery, thyme

### Chana Masala GOURMET VEGETARIAN

chickpeas, onion, tomato, turmeric, garlic, chili, garam masala, basmati rice, naan

## HOLLAND AMERICA LINE SIGNATURES

### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, sautéed onion, garlic cherry tomatoes

### Grilled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



## DESSERTS

### Tartufo

dark and white chocolate mousse, dark cherry glaze

### Berry Snow Cap

berry compote, sweet biscuit, meringue

### Rum Cake

Moist pound cake sprinkled with rum and surrounded with a rich vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Mango Blueberry Crisp

French vanilla ice cream

### Cheese and Fruit

Gorgonzola, Brie, Fiscalini Cheddar, Edam

### Sliced Fruit Plate

selection of fresh fruit



### Vanilla Egg Custard no sugar added

Creamy and smooth with mixed berry compote

### Cherries Jubilee Sundae


French vanilla ice cream, Cognac-Bing cherries, whipped cream

### Ice Cream

Vanilla • Banana

Raspberry Sorbet • Chocolate Frozen Yogurt



Vanilla •  Amaretto

## AFTER DINNER DRINKS

After Eight Cordial in souvenir glass

5.95

Kahlua, Crème de Menthe Green and Bailey's Irish Cream

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED