






STARTERS • SOUPS • SALADS

-  **Mélange of Tropical Fruit** GOURMET VEGETARIAN
cilantro balsamic maple reduction
- Seared Black Pepper Duck Breast ***
apple-celeriac salad, lingonberry cream
- Salmon and Spinach Cake**
celery, bell pepper, thyme, chili flakes, sweet chili mayonnaise
- Dutch Green Pea Soup**
carrots, leeks, potato, celery, smoked ham, sausage
- Barley and Leek Soup**
mini chicken meatballs
-  **Chilled Three-Berry Minestrone** GOURMET VEGETARIAN
strawberries, blueberries, raspberries, lime sorbet
-  **Autumn Greens** GOURMET VEGETARIAN
Mixed greens dressed with an apple balsamic vinaigrette and tossed with tamari
roasted walnut, dried cherries and blue cheese

HOLLAND AMERICA LINE SIGNATURES

- French Onion Soup "Les Halles"**
Gruyère cheese crouton
- Classic Caesar Salad**
Parmesan cheese, garlic croutons, anchovies

MAINS

- Ziti with Garlic Cream Sauce**
sautéed bell pepper, zucchini, mushrooms, tomato
- Yucatán Salad with Chicken**
mesclun mixed greens, jicama, orange slices, cilantro, avocado, salsa vinaigrette
- Barramundi with Sweet Corn-Curry Sauce ***
ginger scented rice, sautéed green beans
- Roast Mediterranean Tenderloin ***
candied lemon sauce, creamy polenta, caramelized onion, green pea
- Wiener Schnitzel**
breaded veal scaloppini, pan-fried potatoes, vegetable medley
- Roast Chicken Gremolata**
Resting on a bed of garbanzo beans with balsamic-glazed roasted vegetables
-  **Baked Spinach and Ricotta Lasagna** GOURMET VEGETARIAN
tomato coulis, Parmesan, mozzarella

HOLLAND AMERICA LINE SIGNATURES

-  **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, sautéed greens, garlic cherry tomatoes
- Grilled New York Strip Loin ***
cauliflower gratin, green peppercorn sauce
- Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus



DESSERTS

After-Eight Cake

chocolate sponge, mint-chocolate chip mousse

Latte Cotto

Creamy baked custard lightly flavored with lemon, served with sweet, balsamic-glazed strawberries

Denali Fudge Brownie

Chocolate brownie with pecan, butterscotch, chocolate sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach Crisp

French vanilla ice cream

Cheese and Fruit

Maytag Blue, Port Salut, Beecher's Dutch Hollow Dulcet, Maaslander

Sliced Fruit Plate

selection of fresh fruit



Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts, pistachios

Hot Fudge Sundae

French vanilla ice cream, whipped cream, toasted almonds

Ice Cream

Vanilla • Coffee

Orange Sorbet • Cookies N Cream Frozen Yogurt



Butter Pecan • Strawberry

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass

5.95

Grand Marnier and Crème de Cacao White

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections

