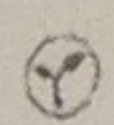




## STARTERS • SOUPS • SALADS

### Tomato and Salmon Carpaccio \*

Drizzled with wasabi mayonnaise and served with crisp crackers



### Sliced Orange with Watermelon Salsa GOURMET VEGETARIAN

lime, cilantro, jalapeño



### Fried English Cheddar Cheese GOURMET VEGETARIAN

Lightly breaded sharp Cheddar served crisp with a tangy lingonberry sauce

### Summer Vegetable Soup

A hearty puree of fresh summer vegetables finished with a dollop of cream fraiche

### 'DAM' Bacon and Cabbage Soup

chicken-tomato broth, green cabbage, onion, paprika, Sherry

### Chilled Beet Soup

yogurt purée, roasted beets, carrots, honey, raspberry vinegar, sour cream, chives



### Fresh Greens with Pear and Brie GOURMET VEGETARIAN

cherry tomatoes, pear wedges, honey-pear croutons, melted Brie

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS



### Fettuccini with Plum Tomato and Basil GOURMET VEGETARIAN

A fresh-tasting combination of chopped plum tomato, roasted garlic, shallots and fresh basil

### Cajun Chicken Caesar Salad

romaine lettuce, Caesar dressing, jalapeño Jack cheese, crunchy tortilla chips

### Szechuan Shrimp with Thai Basil

Asian spices, mushrooms, bell peppers, scallions, chili sauce

### Short-Rib and Sausage

red potato, beetroot, turnip

### Broiled Pork Chop with Braised Sauerkraut

A tender cut of pork, broiled to perfection, served on a bed of braised sauerkraut accompanied by boiled parsley potatoes and green beans with shallots

### Turkey with Figs and Honey-Onion Compote

maple-infused sweet potatoes, green peas, roasted button onions



### Cantonese-Style Tofu Satay GOURMET VEGETARIAN

wok-seared Asian vegetables

## HOLLAND AMERICA LINE SIGNATURES



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

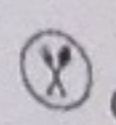
basmati rice, sautéed green, garlic cherry tomatoes

### Grilled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



culinary council



vegetarian



responsible seafood

## DESSERTS

### Pumpkin-Chocolate Cake

Aromatic and moist, studded with chocolate, cherries and walnuts and drizzled with chocolate glaze

### Lemon-Chocolate Slice

Vanilla sponge layered with lemon curd filling and covered in dark chocolate

### Sizilien Cassata

Vanilla sponge cake layered with sweet ricotta cheese filling, studded with chocolate, candied fruit, pistachios and almonds

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Pineapple Crisp

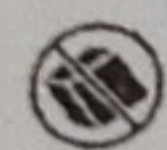
French vanilla ice cream

### Cheese and Fruit

Maytag Blue, Brie de Nage, Beecher's Flagship Reserve, Leiden

### Sliced Fruit Plate

selection of fresh fruit



### Chocolate Delight

chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

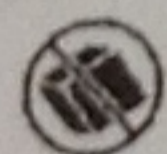
### Blueberry Sundae


vanilla ice cream, whipped cream, blueberries

### Ice Cream

Vanilla • Cookies N Cream

Mango Sorbet • Raspberry Frozen Yogurt



Neapolitan •  Chocolate

## AFTER DINNER DRINKS

Violet Beauregard Cordial in souvenir glass 5.95  
Chambord and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections

