



DESSERTS

Chocolate Avalanche Cake
"Boulders" of chocolate cake enhanced with fudge sauce

Golden Pear Purser
Crispy pouch of phyllo dough filled with vanilla cream and pear,
served with fragrant red wine coulis

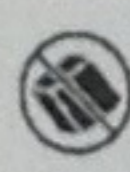
Apricot Charlotte
Rich and creamy apricot Bavarian cream,
surrounded by layer of ladyfinger sponge

Crème Brûlée
Grand Marnier-scented custard, caramelized sugar

Strawberry Crisp
French vanilla ice cream

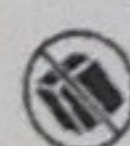
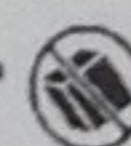
Cheese and Fruit
Gorgonzola, Pont-l'Évêque, Fiscalini Cheddar, Edam

Sliced Fruit Plate
selection of fresh fruit

 **Sherry Trifle no sugar added**
The popular English classic, tender, Sherry-laced sponge cake cubes layered
with strawberry jam and creamy custard, topped with whipped cream

Peach Melba Sundae
French vanilla ice cream, poached golden peach, Melba sauce

Ice Cream
Vanilla • Banana
Pineapple Sorbet • Strawberry Frozen Yogurt

 Butter Pecan •  Amaretto

AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass 5.95
Crème de Banana, Crème de Cacao & Amaretto


Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



STARTERS • SOUPS • SALADS

 **Watermelon Cocktail** GOURMET VEGETARIAN
orange sauce

*** Vodka Gravlax**

Salmon cured with vodka, kosher salt, sugar, dill and crushed peppercorns, served with a mellow honey-mustard dill dressing

Corn Fritters with Aioli


Brushed with honey and served with a tart garlic aioli

Norwegian Fish Chowder

Select seafood, potato, celery and spinach, finished with a heavy cream and egg liaison

Asian Noodle Soup

coconut milk, ginger and chili oil

 **Chilled Blackberry Soup** GOURMET VEGETARIAN
Topped with tangy, lemon-mint crème fraîche

Frisée and Warm Mushroom Salad

Sautéed button mushroom, oyster and shiitake mushrooms, tomato, garlic croutons and lemon-grape seed dressing

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Farfalle with Grilled Button Mushroom

sun-dried tomato pesto, garlic bread

Prosciutto and Asparagus Salad *

hard-boiled egg, chives, Roma tomatoes, caramelized pear, oregano-balsamic vinaigrette

Dark and Stormy Ginger Fresh Yellow Fin Tuna *

Pan-seared tuna steak served with a dark and stormy ginger-lemon butter sauce, accompanied by steamed coconut rice and sautéed zucchini

Beef Sukiyaki *

thinly sliced beef, bamboo shoots, shitake mushrooms, cabbage, tofu, soba noodles

Asian-Style BBQ Pork Ribs

jasmine rice, wok seared vegetables

Chicken Breast in Sage Walnut Sauce

Served on a bed of braised cabbage with broccoli florets and gnocchi with a tangy cranberry relish



Eggplant "Kaukau" Curry GOURMET VEGETARIAN

Mild creamy coconut curry with eggplant, cilantro, sweet potatoes and steamed jasmine rice

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



culinary council



vegetarian



responsible seafood