



STARTERS • SOUPS • SALADS

Duck Pate Country-Style

lingonberry, Cumberland sauce



Eggplant Caponata GOURMET VEGETARIAN

A cooked vegetable mélange made from sautéed eggplant and celery seasoned with sweetened vinegar, and capers in a sweet-sour sauce, served with crispy ciabatta toast points

Crab and Shrimp Crostini

chili crème fraîche

Cream of Breadfruit with Spinach

ginger, curry spice

Italian Wedding Soup

vegetables, pasta, miniature meatballs



Chilled Carrot and Orange Bisque with Cumin GOURMET VEGETARIAN

jalapeno peppers, ginger, lemon grass, honey, sour cream

Gourmet Greens

toasted pecans, cherry tomatoes, orange segments

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Bay Scallops and Manila Clams over Noodles

Tender egg noodles, diced tomato, garlic and parsley, tossed in a white wine cream sauce, topped with sautéed bay scallops and steamed Manila clams

Grilled Salmon Nicoise *

Lightly dressed greens surrounded with tender green beans, steamed potatoes, crisp cucumber, fresh tomato, onion and olives, drizzled with vinaigrette

Snapper Fillet with Lime Aioli *

diced ripe tomatoes and avocado, Vichy carrots, steamed broccoli, jasmine raisin rice

Sauerbraten

Pinot Noir wine sauce, cinnamon-spiced red apple cabbage, roasted root vegetables, homemade spätzle

Nasi Goreng

Indonesian fried rice, pork satay, spicy chicken, beef Sumatra, scallions, julienne omelet, cucumber, prawn crackers

Herb-Roasted Chicken

dried fruit compote, garlic mashed potatoes, sugar snap peas, red onion



Baked Stuffed Zucchini GOURMET VEGETARIAN

Filled with a cheese, pine nut and raisin filling served over basil pesto orzo

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

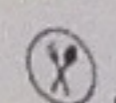
basmati rice, Swiss chard, garlic cherry tomatoes

Grilled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



culinary council



vegetarian



responsible

DESSERTS

Snickers Cake

chocolate sponge, peanut-nougat cream, salted caramel frosting

Warm Fig Tart

vanilla ice cream

Mango Spire

mango mousse, mango puree, chocolate sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach-Mango Crisp

French vanilla ice cream

Cheese and Fruit

Stilton, Port Salut, Beecher's Dutch Hollow Dulcet, Maaslander

Sliced Fruit Plate

selection of fresh fruit



Cheesecake no sugar added

A luscious blend of cream cheese and vanilla, garnished with strawberry compote

Pear Belle-Hélène

French vanilla ice cream, poached pear slices, chocolate sauce, whipped cream

Ice Cream

Vanilla • Rum Raisin

Lemon Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla • Butter Pecan

AFTER DINNER DRINKS

Mocha Mint Cordial in souvenir glass

Kahlua, Crème de Menthe and Crème de Cacao White

5.95

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections

