
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

Peach-Blueberry Crisp

French vanilla ice cream

Cheese and Fruit

Gorgonzola, Pont-l'Évêque, Hollow Dulcet, Edam

Sliced Fruit Plate

selection of fresh fruit



Apple Tower

white sponge cake, cinnamon apples, whipped cream

Cherries Jubilee Sundae


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

Ice Cream

Vanilla • Pistachio

Raspberry Sorbet • Cookies N Cream Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass

5.95

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

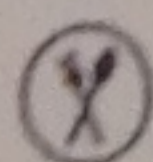
Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED



STARTERS • SOUPS • SALADS


Crab and Shrimp Tower with Avocado Salsa
crab meat, bay shrimp, avocado, tomato, olive oil, lime, cilantro

Carpaccio of Beef Tenderloin *
Razor-thin slices drizzled with fruity olive oil, topped with shaved Reggiano-Parmigiano

Beef Empanadas
served with tomato-cilantro salsa

Double-Baked Potato Soup
cheddar cheese, chive, bacon bits

Cheese Tortellini and Vegetable Soup
tomato, zucchini, celery, carrot, Parmesan cheese

 **Chilled Mango Gazpacho** GOURMET VEGETARIAN
cucumber-mango salsa, cilantro

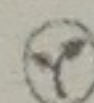
Roasted Beet and Blue Cheese Salad
bibb lettuce, avocado, cherry tomatoes, red bell peppers

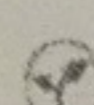
HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

 **Bucatini Caponata** GOURMET VEGETARIAN
eggplant, olives, tomato, garlic, bell pepper, capers, basil, toasted pine nuts, Parmesan cheese

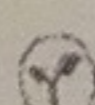
 **Avocado Citrus Salad** GOURMET VEGETARIAN
avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Cornflake-Crusted Rainbow Trout *
boiled new potatoes, sautéed vegetable medley, remoulade


Prime Rib of Beef au Jus *
green bean almandine, sugar-glazed carrots, baked potato

Pork Medallions
sun-dried tomato spätzle, apricot, prune, apple

Picante Oven-Roasted Chicken Breast
cumin, chilies, roasted bell peppers, saffron rice, grilled vegetables

 **Curried Vegetable Cutlet** GOURMET VEGETARIAN
Indian spices, garbanzo beans, tomato sauce, baby bok choy

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