



DESSERTS

Chocolate Cake with Blueberry Cream

Moist, bittersweet chocolate cake served warm with blueberries in bourbon-flavored, sweet whipped cream

Orange Meringue Roulade

Vanilla sponge roulade with an orange filling, topped with toasted meringue

Banana Tatin

vanilla ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Cherry Crisp

French vanilla ice cream

Cheese and Fruit

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

Sliced Fruit Plate

selection of fresh fruit

Linzer Torte no sugar added

From the Austrian town of Linz, a thin hazelnut pastry shell spread with raspberry jam under a pastry lattice veil



Pineapple Sundae

French vanilla ice cream, pineapple chunks, chocolate sauce, whipped cream

Ice Cream

Vanilla • Rocky Road

Raspberry Sorbet • Coffee Frozen Yogurt

 Vanilla •  Neapolitan

AFTER DINNER DRINKS

Hazel Eyes Cordial in souvenir glass

Frangelico, Bailey's and Kahlua

5.95

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



STARTERS • SOUPS • SALADS


 **Sun-Ripened Pineapple Delight** GOURMET VEGETARIAN
peach-strawberry chutney, cinnamon, mint

Cilantro Salmon Tartare *
Cold-smoked salmon marinated with lime and fresh cilantro, served with diced avocado and a piquant tomato salsa

Crispy Sweetbreads
green pea emulsion, Port-balsamic shallot reduction

Country-Style Lentil Soup
vegetables, bacon, smoked pork sausage

Chicken Noodle Soup
chicken, vegetables, vermicelli noodles

 **Chilled Red Grape and Cranberry Soup** GOURMET VEGETARIAN
cinnamon, orange juice, toasted pumpkin seeds

Heart of Romaine Lettuce Niçoise
tuna, green beans, cucumbers, tomato, olives, red onion, potato, oregano vinaigrette

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Linguine with Roasted Chicken
Tossed in olive oil and lemon cream with sun-dried tomatoes

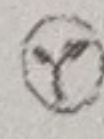
 **Fresh Mozzarella and Tomato Salad** GOURMET VEGETARIAN
red cherry tomatoes, mozzarella, lemon-dressed mixed greens, basil, parsley

Apricot-Glazed Salmon *
Served with baby vegetable medley, saffron-scented new potatoes and a soy, garlic, ginger splash

Grilled Ribeye Steak with Charred Button Onions *
Served with grilled vegetables and olive oil red-skin mashed potatoes

Sautéed Calf's Liver with Apples and Pancetta *
caramelized onion, sautéed spinach, crispy potato pancake

Braised Chicken with Leeks
lemon-infused cream sauce, sautéed baby carrots, potato croquet

 **Indian Jalfrezi** GOURMET VEGETARIAN
curried vegetable stew, basmati 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