



## STARTERS • SOUPS • SALADS

**Fruit Ceviche** GOURMET VEGETARIAN  
papaya, pineapple, mango, lime-mint dressing

**Crostini Sampler** GOURMET VEGETARIAN  
French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese

**Seafood Brioche**  
Scallops, shrimp and crab braised in a lobster  
cream sauce served in a baked brioche roll

**Manhattan Seafood Chowder**  
tomato, seafood, potato, carrot, onion, garlic, Tabasco

**Curried Pasta Fagioli Soup**  
pinto and red kidney beans, orzo pasta, chicken broth, curry, thyme

**Chilled Tomato and Gin Soup**  
An English variation of the classic gazpacho

**Roasted Baby Beet and Mixed Green Salad**  
thyme-roasted beets, goat cheese

## HOLLAND AMERICA LINE SIGNATURES

**French Onion Soup "Les Halles"**  
Gruyère cheese crouton

**Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies

## MAINS

**Linguine with Old Amsterdam and Smoked Trout**  
pickled fennel, olive oil

**Salmon Seafood Salad**  
iceberg lettuce, smoked salmon, shrimp, bell pepper, cucumber

**Asian Ming Thai Crab Cakes**  
With sweet ginger sauce, stir-fry noodles

**English Roast Beef \***  
au jus, garlic roast potatoes, cauliflower Mornay, grilled tomato

**Pork Buco**  
tomato sauce, lemon-garlic, mushroom risotto

**Braised Game Hen with Mandarins and Sage**  
sautéed greens with bacon, golden roasted rissole potatoes

**Mushroom and Goat Cheese Strudel** GOURMET VEGETARIAN  
Selected forest mushrooms, spinach and goat cheese rolled in phyllo dough  
and baked until crisp and flaky, served with a Thai red curry sauce

## 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





## DESSERTS

### "DAM" Devil Chocolate Cake

Moist chocolate cake garnished with a bright-flavored berry compote

### Paris-Brest Praline Mousseline

choux paste, almond nuts, praline paste pralinosa

### Torrone

Chocolate nougat studded with candied fruit and nuts, drizzled with chocolate sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Pear Crisp

French vanilla ice cream

### Cheese and Fruit

Maytag, Brie, Beecher's Dutch Hollow Dulcet, Marco Polo

### Sliced Fruit Plate

selection of fresh fruit



### Yogurt Wildberry Cake no sugar added

Tender vanilla and chocolate sponge layered with sweet wildberry mousse, covered in white chocolate shavings

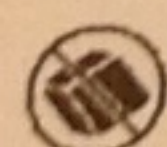
### Tropical Fruit Sundae


French vanilla ice cream, whipped cream, crushed mixed nuts

### Ice Cream

Vanilla • Coffee

Lemon Sorbet • Peach Frozen Yogurt



Vanilla •  Strawberry

## AFTER DINNER DRINKS

Violet Beauregard Cordial in souvenir glass

5.95

Chambord and Crème de Cacao White

1.25

Espresso

1.75

Cappuccino

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED