

DESSERTS

Dark Chocolate Ring

Filled with chocolate-pear mousse

Brilliant red velvet cake layers spread with dark chocolate filing and covered in a cream cheese icing

Wild Berries Bread and Butter Pudding

tripple berry compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach-Rhubarb Crisp

French vanilla ice cream

Cheese and Fruit

Gorgonzola, Brie de Nangis, Beecher's Flagship Reserve, Leiden

Sliced Fruit Plate

selection of fresh fruit

Almond Fruit Cake no sugar added

A moist almond butter cake studded with cherries, finished with berries and Frangelico whipped cream

Amaretto Java Sundae

vanilla, amaretto-vanilla sauce, whipped cream, chocolate chips

Ice Cream

Vanilla • Butter Pecan

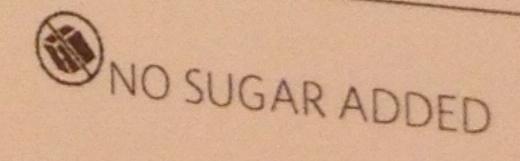
Mango Sorbet • Banana Frozen Yogurt



Vanilla · Chocolate

AFTER DINNER DRINKS

Southern Belle Cordial in souvenir glass Grand Marnier and Southern Comfort	5.95
Espresso	
Cappuccino	1.25
ask your beverage server for additional drink selections	1.75
additional drink selections	



STARTERS • SOUPS • SALADS

Fruit Cup au Naturel GOURMET VEGETARIAN pineapple, mango, cantaloupe, honeydew, seasonal berry garnish

Italian Prosciutto Ham *

cantaloupe, balsamic

Crispy Seafood Spring Roll

Roasted Shallot and Butternut Squash Soup GOURMET VEGETARIAN

red beet crisps

Bean and Chorizo Soup

Minted Melon and Raspberry Soup GOURMET VEGETARIAN orange juice, cream, honey

Tossed Seasonal Greens

Canadian bacon, bell peppers, white radish

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Orecchiette with Eggplant and Pork Ragoût

tomato, garlic, Asiago cheese

The Chef's Salad Bowl

smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg, Thousand Island dressing

Grilled Snapper with Ancho Chili Sauce *

Tender grilled snapper topped with a cilantro and ancho chili butter, served with ginger-scented rice pilaf and sautéed carrots and snow peas

Prime Rib of Beef au Jus *

braised celery, roasted butternut squash, Jackson potato

Grilled Five Spice Lamb Chops *

Five Spice-infused demi-glace, sambal-style fried rice, sautéed green beans, cherry tomato

Seared Duck Breast with Apricot *

chocolate peppercorn vinaigrette, pancetta cabbage

Curried Vegetable Cutlet GOURMET VEGETARIAN Indian spices, garbanzo beans, tomato sauce, grilled tomato

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

(2) culinary council

