



DESSERTS

Dark Chocolate Ring
Filled with chocolate-pear mousse

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


Wild Berries Bread and Butter Pudding
triple 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 1.25

Cappuccino 1.75

ask your beverage server for 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**
bay shrimp, surimi, sweet red chili sauce
- Roasted Shallot and Butternut Squash Soup** GOURMET VEGETARIAN
red beet crisps
- Bean and Chorizo Soup**
pork belly, leeks, beef broth
- 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