



DESSERTS

Devil's Food Cake

chocolate-orange buttercream

"Bosche Bol"

Feather light cream puff filled with Chantilly cream
and covered with rich chocolate

Schokolade Tasche

A purse of crispy phyllo dough filled with rich chocolate

The Gold Rush Baked Alaska

French vanilla ice cream, double chocolate fudge brownie, meringue, gold flakes
your choice of topping
cherry compote - hot fudge - Cointreau chantilly cream

Mango Crisp

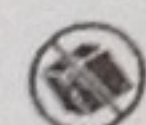
French vanilla ice cream

Cheese and Fruit

Maytag Blue, Brie de Nangis, Hollow Dulcet, Leiden

Sliced Fruit Plate

selection of fresh fruit



Lemon Torte no sugar added

lemon cream, lemon garnish

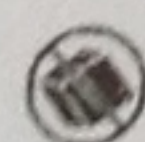
Hot Fudge Sundae


French vanilla ice cream, whipped cream

Ice Cream

Vanilla • Chocolate

Watermelon Sorbet • Cookies N Cream Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Mocha Mint Cordial in souvenir glass

5.95

Kahlua, Crème de Menthe and Crème de Cacao White

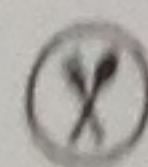
Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections






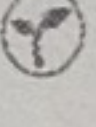
CULINARY COUNCIL



NO SUGAR ADDED



STARTERS • SOUPS • SALADS


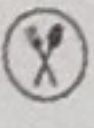
-  **Citrus Delight with Amaretto** GOURMET VEGETARIAN
cranberry-apple vinaigrette
- Alaskan Seafood Cocktail**
Bay shrimp, bay scallops and squid folded with a zingy citrus mayonnaise
- Crispy Sweetbreads**
green pea emulsion, Port-balsamic shallot reduction
- Ketchikan Fisherman's Chowder**
Halibut, salmon, cod, shrimp, thyme, celery, red-skin potato and corn
braised in a creamy clam soup
-  **Cheese Tortellini and Vegetable Soup**
tomato, zucchini, celery, carrot, Parmesan cheese
-  **Chilled Mixed Berry Soup** GOURMET VEGETARIAN
lemon zest
-  **Mixed Seasonal Greens** GOURMET VEGETARIAN
caramelized apple, toasted pecan, dried cherry, cranberry-ginger vinaigrette

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

-  **Fusilli Primavera** GOURMET VEGETARIAN
sautéed vegetables, garlic, olive oil, Parmesan cheese
- Chicken, Papaya and Avocado Salad**
lime juice, walnut oil vinaigrette, watercress, pecan
-  **Shrimp, Andouille and Grits**
okra, zesty tomato sauce, citrus, roasted poblano pepper

Grilled Herb Striploin Steak *

Topped with caramelized onion, accompanied by sautéed greens and parsnip mash