

DESSERTS

Chocolate Brownie Stack
Fudgy brownies, chocolate sauce

Blueberry Cheesecake
Sweet blueberries tart compote

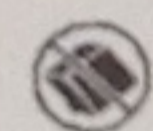
Summer Berry Pudding
Mixed berries, Bavarian cream

The Gold Rush Baked Alaska
chocolate ice cream, vanilla sponge cake, meringue, gold flakes
your choice of topping
mint hot fudge - raspberry chocolate swirl - praline crunch

Pineapple Crisp
French vanilla ice cream

Cheese and Fruit
Gorgonzola, Brie, Fiscalini Cheddar, Edam

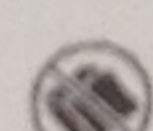
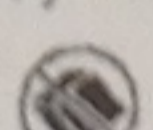
Sliced Fruit Plate
selection of fresh fruit

 **Apple Strudel no sugar added**
Cinnamon apples, raisins, vanilla sauce

Alaska Fudge Sundae
vanilla ice cream, whipped cream, toasted nuts

Ice Cream
Vanilla • Coffee

Strawberry Sorbet • Chocolate Frozen Yogurt

 Vanilla  Chocolate Chip

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass 5.95
Kahlua, Crème de Menthe Green and Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections

STARTERS • SOUPS • SALADS


Fresh Fruit Medley GOURMET VEGETARIAN
melon, papaya, pineapple, mint-lemon yogurt


Carpaccio of Beef Tenderloin *
olive oil, Reggiano-Parmigiano, whole grain mustard sauce

Coconut-Crusted Scallops
mango-pepper salsa, cilantro, fresh lime

Bacon Cheddar Cheese Soup
dijon mustard, Tabasco

Andouille and Swiss Chard
chicken broth, wild rice, celery, thyme

 **Chilled Pineapple and Cucumber Soup** GOURMET VEGETARIAN
macadamia nuts, jalapeno, cilantro

 **Sunset Salad** GOURMET VEGETARIAN
radicchio, frisée, caramelized pear, grilled red pepper, Blue cheese, signature vinaigrette

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Linguine with Prosciutto and Gorgonzola
alfredo sauce, nutmeg, basil, garlic bread

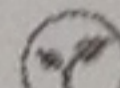
The Yukon Bay Fisherman Salad *
Bay shrimp, scallops, grilled Pacific cod and calamari rings,
served atop crisp romaine with a zippy lemon-mango dressing

Southwestern Grilled Salmon with Three Salsas *
roasted yellow corn, cilantro basmati rice


Short-Rib and Sausage
red potato, parsnip, carrot

Crackling Pork Belly
braised red cabbage, boiled potatoes, raisin-apple chutney

Pan-Roasted Duck Breast with Thyme-Mandarin Glaze *
savoy cabbage with bacon, rösti potatoes

 **Roasted Beet Risotto** GOURMET VEGETARIAN
arugula salad with pine nuts

HOLLAND AMERICA LINE SIGNATURES

 **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *
cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken
quinoa pilaf, herb roasted vegetables, jus