




STARTERS • SOUPS • SALADS


 **Suprême of Fruit Galliano** GOURMET VEGETARIAN
seasonal fruit, lime accents

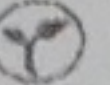
 **Golden Tomato and Mozzarella**
olive oil-basil dressing, toasted focaccia

Salmon and Spinach Cake *
Hand-formed with celery, bell pepper and seasoned with a hint of thyme and chili flakes, served with sweet chili mayonnaise

 **Farmer's Vegetable Purée** GOURMET VEGETARIAN
scallions, cheese twist

Venison Sausage and Vegetable Soup
Rich beef broth with sausage, diced carrot, onion, potato, green beans, peas, cabbage, fresh herbs and finished with Sherry Peppers to add a little extra spice

 **Chilled Apricot Soup with Snow Egg**
Champagne, cinnamon, meringue

 **Gourmet Greens**
toasted pecans, cherry tomatoes, orange segments

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Bucatini with Duck
zucchini, mushrooms, cream, duck glaze, tomatoes, parsley

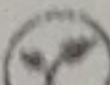
Pacific Rim Salad
grilled chicken, mixed greens, cucumber, green onion, bell pepper, green beans, mango, crisp wonton, macadamia nuts, sesame seeds, signature vinaigrette

Pan-Seared Cobia with Artichoke and Tomato Confit *
celeriac and potato purée


Red Wine-Braised Brisket
paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

Parmesan-Coated Veal Loin
artichoke mushroom ragoût, mascarpone polenta, French green beans

Ginger Grilled Half Chicken with Apricot
pesto-sautéed zucchini with red bell pepper, roasted sweet potato wedges

 **Vegetarian Jambalaya** GOURMET VEGETARIAN
Creole rice, roasted spiced vegetables, tomato sauce

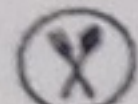
HOLLAND AMERICA LINE SIGNATURES

 **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

DESSERTS

 **Esterel Cake**
almond sponge, chocolate ganache, raspberry preserves, white chocolate,
raspberry sauce

Poached Pear with Chocolate Fondue
caramelized nuts, white chocolate sauce

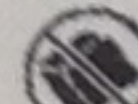
Snickers Cake
chocolate sponge, peanut-nugat cream, salted caramel frosting

The Gold Rush Baked Alaska
rum raisin ice cream, vanilla sponge cake, meringue, gold flakes
your choice of topping
Alaskan berries - hot fudge - Cointreau chantilly cream

Peach Crisp
French vanilla ice cream

Cheese and Fruit
Roquefort, Port Salut, Beecher's Dutch Hollow Dulcet, Maaslander

Sliced Fruit Plate
selection of fresh fruit



 **Hazelnut Mousse Cake no sugar added**
vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts, pistachios

Strawberry Sundae
French vanilla ice cream, strawberry topping, whipped cream, nutty praline
crunch

Ice Cream

Vanilla • Rocky Road

Orange Sorbet • Cookies N Cream Frozen Yogurt

 Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass
Grand Marnier and Crème de Cacao White

5.95

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections