

STARTERS • SOUPS • SALADS

Calypso Shrimp Cocktail

Plump and naturally sweet shrimp on a bed of gourmet greens

Captain's Antipasto Plate *

Country pâté, thinly sliced dried Bresaola beef, prosciutto ham

Seared Scallops


Bacon, tomato, avocado purée, and vanilla-scented vinaigrette

Tomato Soup Florentine

tomato, spinach, pasta

Dos Frijoles Soup

kidney and black beans, garlic, chili, cumin, orange zest

 **Chilled Pear, Cucumber and Melon Gazpacho** GOURMET VEGETARIAN
pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers

Chopped Farmer's Salad

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Linguine Carbonara

egg-cream sauce, pancetta, Parmesan cheese

Salade Niçoise

mixed greens, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette

Seared Scarlet Snapper with Island Fruit Salsa *

corn medley, wild rice pilaf

Grilled-Herb Strip Loin Steak *

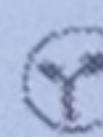
caramelized red onions, sautéed greens, mashed potato

Apple Cider-Brined Pork Chop with Cherry-Raisin Chutney


sweet corn polenta, sautéed green beans with red onions

Roasted Chicken with Sausage Cornbread Stuffing

roasted vegetables with apple wood smoked bacon, green beans, apple cider-chicken gravy

 **Eggplant Cannelloni Parmigiano** GOURMET VEGETARIAN
asparagus risotto

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

 culinary council

 vegetarian

 responsible seafood

DESSERTS

Chocolate Caramel Tart
crushed macarons, salted caramel

Wildberry Charlotte
Ladyfinger sponge filled with berry compote,
topped with compote of fresh berries

Vanilla Apple Strudel
cinnamon, raisins, warm vanilla sauce

Crème Brûlée
Grand Marnier, warm caramel, caramelized sugar

Banana Crisp
fresh vanilla ice cream

Cheese and Fruit
Dorset Blue Cheese, Brie de Meigs, Beehive's Figgy Reserve, Marzotto

Sliced Fruit Plate
selection of fresh fruit

🍷 **Lemon Tart** no sugar added
lemon cream, lemon garnish

Brownie Hot Fudge Sundae
nut chocolate dip, ice cream, whipped cream

Ice Cream
Vanilla • Raspberry Italian Cheesecake

Lemon Sorbet • Mixed Berry Frozen Yogurt

🍷 Vanilla • 🍷 Strawberry

AFTER DINNER DRINKS

Mocha Mint Cardini • 1.00
Famous Grouse or Vodka and Citrus or Caper White

Espresso 1.25

Cognac 1.75

ask your beverage server for additional drink selections