

## DESSERTS

### Banana-Chocolate Tart

With caramel and chocolate sauces, chocolate-almond fudge and honey-candied walnuts

### Peach and Mango Tatin

vanilla ice cream

### Wild Berries Bread and Butter Pudding

triple berry compote

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Rhubarb and Berries Crisp

French vanilla ice cream

### Cheese and Fruit

Maytag Blue, 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 ice, amaretto-vanilla sauce, whipped cream, chocolate chips

### Ice Cream

Vanilla • Butter Pecan

Orange Sorbet • Blueberry Frozen Yogurt

 Vanilla •  Chocolate

## AFTER DINNER DRINKS

Southern Belle Cordial in souvenir glass 5.95  
Grand Marnier and Southern Comfort

Espresso 1.25




Cappuccino 1.75

ask your beverage server for additional drink selections






## STARTERS • SOUPS • SALADS

-  **Maple Fruit Mélange** GOURMET VEGETARIAN  
seasonal fruit, maple-apple juice reduction
- Vegetable and Smoked Duck Rice Paper Roll**  
Bean sprouts and mandarin salad, served with a peanut sauce for dipping
- Coconut Crusted Scallops**  
With mango-pepper salsa and hints of cilantro and fresh lime
-  **Roasted Shallot and Butternut Squash Soup** GOURMET VEGETARIAN  
red beet crisps
- Red Bean and Chorizo Soup**  
porkbelly, leeks, beef broth
-  **Gazpacho Andalusia** GOURMET VEGETARIAN  
bell pepper, onion, cucumber, garlic, tomato, bread crumbs
- 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
- Barbecue Chicken Salad**  
avocado, tomato, corn, black beans, cucumber, romaine, barbecue Ranch dressing, onion strings
- Thai-Coconut Seafood Pot**  
shrimp, scallop, rockfish, cilantro rice, bok choy
- Prime Rib of Beef au Jus \***  
braised celery, roasted butternut squash, Jackson potato
- Grilled Lamb Chops with Oregano and Apple Chutney \***  
mint oil, butternut squash, sautéed pesto-cherry tomatoes
- Roasted Duck Breast with Fig Balsamic Reduction \***  
roasted chateau potatoes, sautéed spinach, carrot batons
-  **Savory Grilled Tofu** GOURMET VEGETARIAN  
seasoned chick peas, caramelized onions and mushrooms

## 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