





STARTERS • SOUPS • SALADS


 **Fruit Ceviche** GOURMET VEGETARIAN
papaya, pineapple, mango, lime-mint dressing

Italian Prosciutto Ham
Thinly shaved, air-dried ham with cantaloupe melon fan and fresh arugula

Shanghai Ribs
Chinese pickled cabbage salad, tamarind chutney

 **Green Chile and Corn Chowder** GOURMET VEGETARIAN
roasted bell pepper, cilantro

Tortilla Soup with Mushrooms
vegetable broth, tomatoes, button, oyster and shiitake mushrooms, diced avocado, watercress, chipotle chili, goat cheese

 **Chilled Cranberry Soup** GOURMET VEGETARIAN
sweetened yogurt, mint

Smoked Salmon, Pear and Fennel Salad *
red onion, raisins, chive

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Baked Ziti with Sausage and Sun-Dried Tomato
ricotta, spinach, mild Italian sausage, sun-dried tomato, marinara

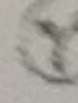
Cobb Salad
chicken breast, avocado, Blue cheese, bacon, tomato, egg, lettuce, signature vinaigrette

Barramundi with Coconut-Lemongrass Reduction *
broccoli florets, seafood-Israeli couscous salad


Carne Asada *
tenderloin, steamed black beans rice, guacamole, warm flour tortillas

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

Duxelles Stuffed Chicken Breast
Madeira sauce, Parisian potatoes, sautéed spinach, carrot batons


 **Vegetable Tagine with Apricot-Almond Couscous** GOURMET VEGETARIAN
Moroccan-style braised vegetables, garbanzo beans


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



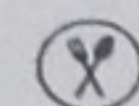
DESSERTS

After-Eight Cake

chocolate sponge, mint-chocolate chip mousse

Latte Cotto

Creamy baked custard lightly flavored with lemon, served with sweet, balsamic-glazed strawberries

 **Grand Marnier-Marinated Cherry Mille Feuille**
vanilla cream, gianduia gelato

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach Crisp


French vanilla ice cream

Cheese and Fruit

Roquefort, Humboldt Fog, 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



Hot Fudge Sundae

French vanilla ice cream, whipped cream, toasted almonds

Ice Cream

Vanilla • Rocky Road

Orange Sorbet • Cookies N Cream Frozen Yogurt

 Vanilla •  Strawberry

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass 5.95
Grand Marnier and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections