

# Appetizers

**Chilled Lychees with Kiwi Wedges** GOURMET VEGETARIAN  
blueberries, mint, mango and raspberry sauce

**Jumbo Shrimp Cocktail**  
American cocktail sauce

**Mille-Feuille of Duck Pâté**  
grilled pears, orange-lingonberry confit

# Soups and Salad

**Cream of Four-Mushrooms** GOURMET VEGETARIAN  
Oyster, Shiitake, Button and Enoki mushrooms

**Dos Frijoles Soup** GOURMET VEGETARIAN  
kidney and black beans, garlic, chili, cumin, orange zest

**Chilled Sour Cherry Soup** GOURMET VEGETARIAN  
crème fraîche, ginger

**Ensalada de Palmitos de Primavera** GOURMET VEGETARIAN  
iceberg, arugula, hearts of palm, egg, red beet, tomato, red bell pepper, celery

*Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Hot Honey Mustard or fat-free Honey Dijon*


# Entrées

**Pesto Fettuccine with Italian Sausage**  
onion, garlic, tomato, fennel, Parmesan cheese

**Fresh Mozzarella and Tomato Salad** GOURMET VEGETARIAN  
red cherry tomatoes, baby mozzarella, lemon-dressed arugula, basil, parsley

**Grilled Basa with Olives, Onions and Peppers \***  
creamy mascarpone polenta, green beans

**"Land and Sea" \***  
filet mignon, jumbo prawns, mashed potato, garlic rosemary beurre blanc

 **\* Thyme-Roasted Lamb Leg**  
Grilled polenta, sautéed spinach, red onion-raisin compote and poached figs

**Cornish Game Hen with Almond-Brown Rice Stuffing**  
Accompanied by Brussels sprouts with chestnuts, dilled carrots, and sage gravy

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



## Tonight's Featured Council Chef Rudi Sodamin

Master Chef, Artisan and Culinary Consultant for Holland America Line, Chef Rudi is an internationally respected food authority. He is the most highly decorated chef working on the world's oceans, and one of the industry's most innovative culinarians. Chef Rudi revolutionized culinary practices and perceptions on the most prestigious cruise lines in the world including Cunard Lines and is the author of numerous internationally published cookbooks such as; "Seduction and Spice", "A Taste of Excellence", "A Taste of Elegance", "A Taste of Celebration", and his most recent "Culinary Signature Collection - APPETIZERS". Sodamin is a member of the Academy Culinaire de France, Maîtres Cuisiniers de France and Honoree Member Club des Chefs des Chefs.



### \* **Thyme-Roasted Lamb Leg**

Grilled polenta, sautéed spinach, red onion-raisin compote and poached figs



### \* **Cream of Four-Mushrooms** GOURMET VEGETARIAN

Oyster, Shiitake, Button and Enoki mushrooms

## *Master Chef Rudi's Selections*

### **French Onion Soup "Les Halles"**

Gruyère cheese crouton

### **Classic Caesar Salad**

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

### \* **Grilled Salmon with Ginger-cilantro Pesto**

Basmati rice, sautéed mix greens, and garlic cherry tomatoes

### **Oven-Roasted Chicken**

Quinoa pilaf, herb roasted vegetables, jus

### \* **Broiled New York Strip Loin**

Red skin mashed potatoes, cauliflower gratin, and green peppercorn sauce

**Idaho Baked Potato ♦ White Rice ♦ Steamed Vegetables**

## Today's Wine Recommendation

### **Conundrum, California \$44**

Peach, apricot, green melon and pear

### **Cline Cellars Zinfandel \$39**

Intense dusty wildberry flavors with peppery tannins

## Desserts

### **Chocolate Soufflé**

warm dark chocolate sauce

### **Balsamic Strawberries**

white chocolate mousse

### **Coconut Panna Cotta**

toasted coconut

### **Black Forest Cake no sugar added**

chocolate cake, Kirschwasser-flavored cream, Bing cherries,  
chocolate shavings

## Frozen Treats

### **Vanilla Ice Cream**

### **Chocolate Ice Cream**

### **Strawberry Sorbet**

### **Peach Frozen Yogurt**

### **No Sugar Added Vanilla Ice Cream**

### **No Sugar Added Neapolitan Ice Cream**

### **Cherries Jubilee Sundae**

French vanilla ice cream, Cognac-Bing cherries, whipped  
cream, chopped nuts



Culinary Council Featured Menu Item