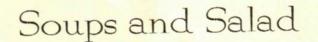


#### Citrus Delight with Amaretto GOURMET VEGETARIAN cranberry-apple vinaigrette

Goat Cheesecake with Red Onion Jam GOURMET VEGETARIAN puff pastry crust

# Fusion Crab Cakes with Mango Slaw

coconut, cilantro, ginger, lime, curry, Indian-spiced tomato chutney



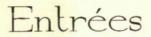
🕅 Potato Soup with Lobster chorizo oil

Pepper Pot Soup root vegetables, dumplings, chunks of beef, ginger, garlic

> Chilled Mixed Berry Soup GOURMET VEGETARIAN lemon zest

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

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Sesame French, or fat-free Thousand Island



Tortellini with Sun Dried Tomatoes GOURMET VEGETARIAN cheese tortellini, diced tomato, spinach, sun-dried tomato pesto

Spicy Peanut-Cilantro Salad

lime-marinated turkey, fresh corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette

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

Curried Beef Short Ribs braised parsnips, carrots, rutabaga and potatoes

Island-Spiced Rack of Pork mashed Boniato white sweet potato, Island coleslaw

Pan-Roasted Duck Breast with Thyme-Mandarin Glaze \* savoy cabbage with bacon, rösti potatoes

Curried Vegetable Cutlet GOURMET VEGETARIAN Indian spices, garbanzo beans, tomato sauce, baby bok choy



HOLLAND AMERICA LINE

# Tonight's Featured Council Chef Jonnie Boer

Jonnie Boer is head chef at De Librije in Zwolle, recognized as one of the "50 best restaurants in the world," and only the second restaurant in the Netherlands to be awarded three stars. His catering company, Food on Tour, sells its own products and, in 2008, he and his wife, Thérèse, opened a new hotel with restaurant, as well as a cooking and wine school. The restaurant, Librije's Zusje, was awarded a Michelin star within six months of opening. Boer was named a Knight in the Order of Orange Nassau in 2005, one of the Netherland's highest honors.



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

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

Robert Mondavi Sauvignon Blanc, California \$39

Pears and apples with some flinty notes and a long, crisp finish

Grant Burge Shiraz, Australia 2012 \$34 Beautifully structured with touch of chocolate and dark plums. The rich fruit flavors are balanced by soft fine grained tannins

# Desserts

#### Chocolate Avalanche Cake

fudge sauce, tripple berry sauce, whipped cream

# Warm Espresso-Prune Pudding

sticky pudding, zabaglione, meringue

# Grand Marnier-Marinated Cherry Mille Feuille

vanilla cream, gianduia gelato

# Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts, pistachios Frozen Treats Vanilla Ice Cream Rocky Road Ice Cream Orange Sorbet Cookies N Cream Frozen Yogurt No Sugar Added Vanilla Ice Cream

No Sugar Added Butter Pecan Ice Cream

#### Hot Fudge Sundae French vanilla ice cream, whipped cream, toasted almonds

