Appelizers

Jumbo Shrimp Cocktail mustard-curry dip

Duck Pâté, Caviar and Smoked Salmon * celery apple salad, classic condiments

Escargots Bourguignon
herb garlic butter, Burgundy wine, French bread

Soups and Salad

Tomato and Fennel Soup GOURMET VEGETARIAN crème fraîche

Chicken and Wild Rice Soup leeks, carrot, celery, dry sherry

Chilled Anjou Pear Soup GOURMET VEGETARIAN ginger, cinnamon, dried cherries

Mixed Greens Salad with Fresh Pear GOURMET VEGETARIAN
Blue cheese, toasted pecans

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

Entrées

Mushroom Ravioli GOURMET VEGETARIAN
garlic cream sauce, forest mushrooms, tomato ragoût

*Grilled Chinese Five Spice Salmon and Crispy Tortilla Salad romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing

Cornflake-Crusted Rainbow Trout boiled new potatoes, sautéed vegetable medley, remoulade

Surf and Turf *

filet mignon, lobster tail, herb garlic butter, porcini basmati rice, sautéed vegetables

Caribbean Curried Lamb

Tender spiced lamb chops grilled to order served over sweet potato mash with a curried lamb jus

Parmesan-Crusted Turkey Tenderloin

honey-mustard sauce, vegetable risotto, sautéed cherry tomatoes

Eggplant and Zucchini Piccata GOURMET VEGETARIAN

Mediterranean-flavored roasted peppers, onion couscous, tomato coulis



Tonight's Featured Council Chef Jacques Torres

One of the world's most respected chocolatiers and pastry chefs, Jacques Torres is Executive Officer of Jacques Torres Chocolate, producing and selling his hand-crafted chocolates and confectionary products at factory and retail locations in New York City and Atlantic City's Harrah's Casino. Torres has served as executive pastry chef at Le Cirque, winning awards, judging competitions and participating in culinary events. He hosted Dessert Circus with Jacques Torres on television, and produced Dessert Circus: Extraordinary Desserts You Can Make At Home (William Morrow) and Dessert Circus At Home (William Morrow). He also hosted Chocolate with Jacques Torres on the Food Network.

Chocolate-Strawberry Ladyfinger Cake
Bavarian cream, strawberries

Upside-Down Apple Tartlet vanilla cream, Granny Smith apples

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

George Dubouef Macon Village, France \$39

Bright juicy fruit flavors as well as hints of butter, and a lingering finish

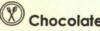
Guenoc Cabernet Sauvignon \$39

Aromatic and spicy with flavors of berries and cassis

Holland America Line only serves sustainable seafood

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions

Desserts



Chocolate-Strawberry Ladyfinger Cake

Bayarian cream, strawberries



Upside-Down Apple Tartlet

vanilla cream, Granny Smith apples

Soufflé au Grand Marnier

vanilla-rum sauce

Tiramisu no sugar added

mascarpone cream, coffee and Kahlúa-soaked sponge cake

Frozen Treats

Vanilla Ice Cream

Strawberry Ice Cream

Passion Fruit Sorbet

Mixed Berries Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Chocolate Ice Cream

The Master Chef's Sundae

French vanilla ice cream, tropical fruits, whipped cream, roasted macadamia nuts

