

# Appetizers

**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**

Bavarian 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



Culinary Council Featured Menu Item