

## North & South America

### *Appetizer and Soup*

#### \* **LATIN-AMERICA-STYLE GRAVLAX**

Salmon cured with pisco sour, kosher salt, sugar, cilantro and crushed peppercorns served with a mellow jalapeno-honey mustard dressing.

#### **GUISO**

A traditional Argentinian soup with pieces of tender beef, sweet potato, carrot, onion, potato, squash, and tomato.

### *Entrées*

#### \* **BOURBON GLAZED BEEF WITH GRILLED PORTABELLA MUSHROOMS**

Grilled to perfection and presented on a bed of cheddar cheese grits and sautéed greens.

#### **POBLANO STUFFED "PECHUGA DE POLLO"**

Golden baked chicken breast filled with roasted, mild-spicy pepper and melting Queso Blanco, accompanied with braised tomato-cilantro rice, roasted carrots and roasted cumin-buttered corn kernels.

### *Dessert*

#### **THE "BIG APPLE" CHEESECAKE**

New York-style cheesecake served with warm cinnamon-apple compote.

#### *Regional Wine*

Blackstone Sauvignon Blanc, California, USA  
Santa Carolina Cabernet Sauvignon, Chile

<i>Bottle</i>	<i>Glass</i>
\$35.00	\$7.00
\$22.00	\$5.00

## Asia & Australia

### *Appetizer and Soup*

#### **VIETNAMESE SPRING ROLL WITH CHICKEN**

Tender grilled chicken rolled together with romaine lettuce, rice noodles, basil, cilantro and toasted peanuts, served with Nước chấm dipping sauce.

#### **SHIITAKE SALAD WITH SESAME-GINGER VINAIGRETTE**

A combination of crisp, colorful vegetables and grilled shiitake mushrooms tossed with a flavorful sesame-ginger vinaigrette.

### *Entrées*

#### **WATTLESEED ROASTED DUCK WITH APRICOTS**

Served over smoked back bacon and potato galette, sautéed spinach with macadamia nuts, and complemented with a tamarind glaze.

#### **TOFU AND VEGETABLE KORMA**

A blend of cauliflower, green beans, tofu, potatoes, green peas and carrots finished with a lively flavor of ginger and cilantro and accompanied with freshly baked whole-wheat paratha bread.

### *Dessert*

#### **KIWI AND PASSION FRUIT PAVLOVA**

Crisp meringue shell filled with vanilla whipped cream, topped with sliced kiwi and drizzled with passion fruit sauce.

#### *Regional Wine*

Villa Maria Sauvignon Blanc, New Zealand  
Peter Lehmann Shiraz Barossa, Australia

<i>Bottle</i>	<i>Glass</i>
\$45.00	\$9.50
\$54.00	\$11.50



## Europe & Africa

### Appetizer And Soup

#### MEDITERRANEAN MEZZE PLATE

Creamy hummus, marinated olives, smoky-flavored baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese.

#### SCANDINAVIAN-STYLE SEAFOOD AND POTATO CHOWDER

Silky, smooth, thick soup heightened with fresh dill and flavored with Aquavit liquor.

### Entrées

#### LEBANESE LAMB SHANK

Served over flageolets braised in a tomato-lamb jus, served with basil-minted couscous and roasted carrots.

#### ASPARAGUS AND FONTINA CHEESE RISOTTO WITH SAUTÉED COD

Accented with diced tomato and basil oil. Available as a vegetarian option on request.

### Dessert

#### MOHR IM HEMD

A warm light chocolate nut sponge, coated with cognac laced chocolate sauce and topped with a generous cloud of whipped cream.

### Regional Wine

	Bottle	Glass
Footprint Chardonnay, South Africa	\$29.00	\$6.00
Perrin Reserve Cotes-Du-Rhone, France	\$39.00	\$8.00

## Chef Rudi's TOUR AROUND THE WORLD

### Appetizer And Soup

#### BRIE IN CRISPY PHYLLO WITH APPLE-CRANBERRY CHUTNEY

Warm, creamy Brie topped with chutney of tart apple, sweet-dried cranberries and toasted almonds, wrapped in crispy phyllo dough.

#### CHILLED PUMPKIN SOUP

Creamy and flavorful with hints of cinnamon, ginger and Vermont maple.

### Entrées

#### SAUTÉED SHRIMP PROVENÇAL

Scented with Mediterranean herbs, garlic and tomato concassée, served with florets of crisp, tender broccoli.

#### ORECCHIETTE WITH ITALIAN SAUSAGE AND ESCAROLE

Small pasta shells baked with Italian-style herbed sausage, fresh oregano, tender ribbons of escarole, white wine, diced roma tomatoes and lemon cream, finished with Pecorino Romano.

### Dessert

#### BAKED ALASKA

An ice cream glacier under a blanket of meringue, with a warm brandy Bing cherry sauce.

### Chef Rudi Sodamin's Private Label

	Bottle	Glass
Chardonnay, Rattlesnake Hills, Washington, USA	\$24.00	\$5.00
Cabernet Sauvignon, Rattlesnake Hills, Washington, USA	\$24.00	\$5.00

\* 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 foodborne illness especially if you have certain medical conditions.  
Holland America Line only serves sustainable seafood.