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## STARTERS • SOUPS • SALADS

### Calypso Shrimp Cocktail

mustard-Calypso sauce

### Carpaccio of Beef Tenderloin \*

olive oil, Reggiano-Parmigiano, whole grain mustard sauce



### Tomato and Goat Cheese Tart ^

fresh greens, basil-infused olive oil

### Cream of Chicken and Artichoke Soup

bell pepper, basil

### Bahamian Seafood Soup

white fish, shrimp, tomato, coconut milk, cilantro, spinach

### French Onion Soup "Les Halles"

Gruyère cheese crouton



### Chilled Guava and Passion Fruit Soup ^

almond macaroon



### Heart of Romaine Lettuce Niçoise

tuna, green beans, cucumbers, tomato, olives, red onion, potato, oregano vinaigrette

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS

### Penne with Crisp Pancetta

bell pepper, rosemary, tomato, Fontina cheese

### The Chef's Salad Bowl

smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg, Thousand Island dressing



### Shrimp, Andouille & Grits

okra, zesty tomato sauce, citrus, roasted poblano pepper

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

basmati rice, Swiss chard, garlic cherry tomatoes

### Prime Rib of Beef au Jus \*

baby corn medley, baked potato

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Pork Buco

tomato sauce, lemon-garlic, mushroom risotto

### Chicken Breast with Israeli Couscous

mushroom-artichoke sauté, black olives, curry-bell pepper coulis

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



### Vegetable Curry with Forbidden Rice ^

cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, forbidden rice with lime and cilantro



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ⓧ Tonight's featured recipes by Culinary Council member

## Elizabeth Falkner

*Holland America Line has brought together an extraordinary group of talented chefs from around the world. Working with Master Chef, Rudi Sodamin, they have come up with unique dishes just for Holland America Line.*



A San Francisco, Calif., native, Falkner began her career in two famous local eateries before starting her own business as chef and a managing partner for Michelin-recommended Citizen Cake and then Orson. She has since appeared as a guest, judge and competitor on many television food programs.

A leader in the culinary scene, Falkner is the recipient of numerous awards including a nomination for a James Beard Award. She was named one of "America's 10 Top Pastry Chefs" by Bon Appetit magazine and a "Rising Star Chef" by the San Francisco Chronicle. In Dec. 2012, Falkner was inducted into the Culinary Hall of Fame.

## RECOMMENDED WINES

### WHITE

#### Stag's Leap Chardonnay, CA

Very bright and clear, pale green with lemon hints. Fresh, crisp bouquet with fresh fruit flavors and a deep mineral touch



39



#### Chateau St Michelle Riesling Washington

Big citrus with a cleansing acidity and hint of sweetness

8

### RED

#### Woodbridge Cabernet Sauvignon

aromas and flavors of cherry cobbler baking spices, cedar, and clove, yielding a mouthwatering finish

32

#### Meridian Pinot Noir, California

Bing cherry with hints of strawberry, roses and violets

10.50

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## DESSERTS

### Devil's Food Cake

chocolate-orange buttercream

### Key Lime Pie

whipped cream, mango sauce

### Viennese Apple Strudel

cinnamon, raisins, warm vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Banana Crisp

French vanilla ice cream

### Cheese and Fruit

Gouda, Brie de Nage, Gruyere, Cheddar

### Sliced Fruit Plate

selection of fresh fruit



### Lemon Torte no sugar added

lemon cream, lemon garnish

### Brownie Hot Fudge Sundae

Vanilla ice cream, whipped cream, toasted almonds

### Ice Cream

Vanilla Ice Cream • Chocolate Mint Chip Ice Cream

Lemon Sorbet • Vanilla Frozen Yogurt



No Sugar Added Vanilla Ice Cream

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No Sugar Added Neapolitan Ice Cream

