
STARTERS • SOUPS • SALADS



Suprême of Fruit Galliano ^

seasonal fruit, lime accents

Ham with Celeriac and Apple Salad

Thin slices of ham accompanied by a crisp salad of celeriac and apple with a tangy lingonberry compote

Caribbean Island Fritters

chili pepper-corn dip, fried plantain



Green Chile and Corn Chowder ^

roasted bell pepper, cilantro



Pistou Soup ^

Provençale vegetables, white beans, pesto oil

French Onion Soup "Les Halles"

Gruyère cheese crouton



Iced Melon Bisque ^

grenadine, melon pearls



Great Sound Salad ^

Bibb lettuce, avocado, tomato, red beans, French green beans, garbanzo beans

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS



Three-Cheese Pappardelle ^

Parmesan, Fontina, and Gorgonzola cheese sauce, garlic bread



Avocado Citrus Salad ^

avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Sesame-Coated Yellowfin Sole

watercress, caramelized mango, tarragon sauce, roasted red-skin potatoes, asparagus spears

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Caribbean Braised Beef Pot Roast

red wine sauce with rum raisins, frizzled onions, root vegetables, mushroom medley, pineapple mashed yams

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Sautéed Calf's Liver with Apples and Pancetta *

caramelized onion, sautéed spinach, crispy potato pancake

Turkey Roast with Giblet Gravy and Cranberry

apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



Oven-Baked Eggplant Parmigiana ^

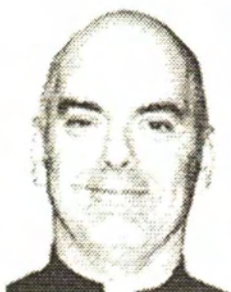
Provolone cheese, spaghetti, marinara sauce, fried basil



ⓧ Tonight's featured recipes by Culinary Council member

Mark Best

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.



Following an unconventional path toward a culinary career, Chef Mark Best is known as one of the most innovative chefs in the world today. After working in many of the world's most famous French restaurants, he returned to Australia to become the face of new Australian cuisine. A published author, he currently serves as Executive Chef of the award winning restaurant, Marque.

Located in Sydney, Australia, Marque has been heralded by critics from around the globe. It is the recipient of multiple awards including U.K. Restaurant Magazine's World's 50 Best Restaurants "Breakthrough Award" and ranks among the San Pellegrino World Top 100 Restaurants.

RECOMMENDED WINES

WHITE

Joseph Drouhin Macon Villages Blanc

Bright juicy fruit flavors as well as hints of butter, toasty oak and spice



49



Caymus Conundrum, California

Peach, apricot, green melon and pear

11

RED

Barbera D Asti Superiore Villa Fiorita, Italy

Offers plenty of plums and pepper in its intriguing flavors profile with a define smoke and spice to round out this medium bodied red

49

Batisiolo Barbera D'asti, Italy

vinous bouquet, intense and well-balanced

9.75

DESSERTS

Warm Prunes Pudding

sticky pudding and served with marsala sabayon

Berry Snow Cap

berry compote, sweet biscuit, meringue

Rum Cake

vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango Blueberry Crisp

French vanilla ice cream

Cheese and Fruit

Gorgonzola, Pont-l'Évêque, Fiscalini Cheddar, Edam

Sliced Fruit Plate

selection of fresh fruit



Apple Tower no sugar added

white sponge cake, cinnamon apples, whipped cream

Mango Sundae

French vanilla ice cream, diced mango, mango sauce, whipped cream

Ice Cream

Vanilla Ice Cream • Pistachio Ice Cream

Raspberry Sorbet • Chocolate Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Chocolate Chip Ice Cream

