### STARTERS • SOUPS • SALADS

Chilled Lychees with Kiwi Wedges blueberries, mint, mango, raspberry sauce

## Jumbo Shrimp Cocktail

American cocktail sauce

### Mille-Feuille of Duck Pâté

grilled pears, orange-lingonberry confit

Cream of Four-Mushrooms ^
Oyster, Shiitake, Button and Enoki mushrooms

Dos Frijoles Soup ^
kidney and black beans, garlic, chili, cumin, orange zest

# French Onion Soup "Les Halles"

Gruyère cheese crouton

Chilled Sour Cherry Soup ^ crème fraîche, ginger

Ensalada de Palmitos de Primavera ^ iceberg, arugula, hearts of palm, egg, red beet, tomato, red bell pepper, celery

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

#### **MAINS**

### Pesto Linguine with Italian Sausage

onion, garlic, tomato, fennel, Parmesan cheese

### Fresh Mozzarella and Tomato Salad ^

red cherry tomatoes, baby mozzarella, lemon-dressed arugula, basil, parsley

Grilled Basa with Olives, Onions and Peppers \* creamy mascarpone polenta, green beans

### Grilled Salmon with Pesto \*

basmati rice, mix green, garlic cherry tomatoes

### "Land and Sea" \*

filet mignon, jumbo prawns, mashed potato, garlic rosemary beurre blanc

## Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

\* Thyme-Roasted Rack of Lamb grilled polenta, sautéed spinach, red onion-raisin compote and poached figs

## Oven-Roasted Quail

spinach-goat cheese stuffing, shiitake mushroom risotto, glazed pineapple

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

Roasted Beet Risotto arugula salad with pine nuts





Tonight's featured recipes by Culinary Council member

## **Rudi Sodamin**

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.



Master Chef, Artisan and Culinary Consultant for Holland America Line, Chef Rudi is an internationally respected food authority. He is the most highly decorated chef working on the world's oceans, and one of the industry's most innovative culinarians. Chef Rudi revolutionized culinary practices and perceptions on the most prestigious cruise lines in the world including Cunard Lines and is the author of numerous internationally published cookbooks such as;

"Seduction and Spice", "A Taste of Excellence", "A Taste of Elegance", "A Taste of Celebration", and his most recent "Culinary Signature Collection - APPETIZERS". Sodamin is a member of the Academy Culinaire de France, Maîtres Cuisiners de France and Honoree Member Club des Chefs des Chefs.

### RECOMMENDED WINES

WHITE		Ī
Conundrum, California Peach, apricot, green melon and pear	44	
Villa Maria Sauvignon Blanc, New Zealand Ripe gooseberry, melon and exotic herbal aromas		12.25
RED		
Cline Cellars Zinfandel Intense dusty wildberry flavors with peppery tannins	39	
Columbia Crest Grand Estates Merlot, WA Briary hints of oak, mahogany with rich texture		12.25

<sup>\*</sup>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 Soufflé

warm dark chocolate sauce

#### **Balsamic Strawberries**

white chocolate mousse

#### Coconut Panna Cotta

toasted coconut

#### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

#### Cherry Crisp

French vanilla ice cream

#### Cheese and Fruit

Maytag Blue, Ementhaler, Gouda, Pepper Jack

#### Sliced Fruit Plate

selection of fresh fruit

## Black Forest Cake no sugar added

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

#### Cherries Jubilee Sundae

French vanilla ice cream, Cognac-Bing cherries, whipped cream, chopped nuts

#### Ice Cream

Vanilla Ice Cream · Chocolate Ice Cream

Strawberry Sorbet • Heath Bar Crunch Frozen Yogurt



No Sugar Added Vanilla Ice Cream No Sugar Added Neapolitan Ice



Cream

