
STARTERS • SOUPS • SALADS

Calypso Shrimp Cocktail

mustard-Calypso sauce

Carpaccio of Beef Tenderloin *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce



Seared Scallops

bacon, tomato, avocado puree, and vanilla-scented vinaigrette



Roasted Shallot and Butternut Squash Soup ^

red beet crisps

Chicken and Callaloo Soup

butternut squash, garlic, thyme, toasted coconut

French Onion Soup "Les Halles"

Gruyère cheese crouton



Chilled Pear, Cucumber and Melon Gazpacho ^

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers

Burrata and Arugula Salad

peaches, toasted pine nuts, cherry tomatoes, green asparagus

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS



Bucatini Caponata ^

eggplant, olives, tomato, garlic, bell pepper, capers, basil, toasted pine nuts, Parmesan cheese



Salade Niçoise

mixed greens, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette

(Fresh Grilled Tuna Fillet on Request)

Seared Yellowtail Snapper with Island Fruit Salsa *

corn medley, wild rice pilaf

Grilled Salmon with Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Prime Rib of Beef au Jus *

green bean almandine, sugar-glazed carrots, baked potato

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Apple Cider-Brined Pork Chop with Cherry-Raisin Chutney

sweet corn polenta, sautéed green beans with shallots

Roasted Chicken with Sausage Cornbread Stuffing

roasted vegetables with apple wood smoked bacon, green beans, apple cider-chicken gravy

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



Eggplant Cannelloni Parmigiano ^

asparagus risotto



culinary council



vegetarian



sustainable seafood

🍴 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, abd clove, yielding a mouthwatering finish

32

Meridian Pinot Noir, California

Bing cherry with hints of strawberry, roses and violets

10.50

* 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



Devil's Food Cake

chocolate-orange buttercream

Grand Marnier-Marinated Cherry Mille Feuille

vanilla cream, gianduia gelato

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

Maytag Blue, Brie de Nage, Beecher's Flagship Reserve, Leiden

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 • Biscotti Ice Cream

Watermelon Sorbet • Vanilla Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Chocolate Chip Ice Cream

AFTER DINNER DRINKS

Espresso

1.25

Cappuccino

1.75

Extra Shot

.50

Mocha Mint

5.95

Kahlua, Crème de Menthe and Crème de Cacao White



CULINARY COUNCIL



NO SUGAR ADDED