STARTERS • SOUPS • SALADS

Fruit Ceviche ^

papaya, pineapple, mango, lime-mint dressing

Parfait of Salmon and Tuna Tartares *

crème fraîche, salmon caviar, crostini

Caribbean Island Fritters

chili pepper-corn dip, fried plantain

Curried Breadfruit Soup ^

island spices, spinach

Pepper Pot Soup

root vegetables, dumplings, chunks of beef, ginger, garlic

French Onion Soup "Les Halles"

Gruyère cheese crouton

Chilled Blueberry Soup ^

Crème de Cassis, Champagne

Red Beet and Blue Cheese Salad ^

Iceberg, bibb lettuce, avocado, cherry tomatoes, red bell peppers

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Fusilli Primavera ^

sautéed vegetables, white wine, cream, Asiago cheese

Tomato and Bread Salad with Tender Chicken Bites

parsley, romaine lettuce, iceberg, red wine vinegar, olive oil

Cedar-Baked Red Curry-Coconut Yellowfin Sole * cilantro, asparagus, green zucchini, scallions, jasmine rice, Thai sweet chili sauce

Grilled Salmon with Pesto *

basmati rice, sautéed mix greens, garlic cherry tomatoes

(X) Red Wine-Braised Brisket

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Island-Spiced Rack of Pork

mashed Boniato white sweet potato, Island coleslaw

Caribbean 'Jerk' Chicken Breast

Jamaican peas and rice, grilled pineapple spears

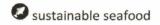
Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

Vegetable Lasagna ^

grilled vegetables, béchamel sauce, marinara sauce, Parmesan cheese





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		•
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

^{*} 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

Peanut Butter Silk Pie

gramcracker crust, chocolate sauce

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

AFTER DINNER DRINKS

Espresso	1.25
Cappuccino	1.75
Extra Shot	.50
After Eight	5.95

Kahlua, Crème de Menthe Green and Bailey's Irish Cream



