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## 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



### 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

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🍴 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, Maitres Cuisiniers 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

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\* 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.

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## 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



CULINARY COUNCIL



NO SUGAR ADDED