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## STARTERS • SOUPS • SALADS

### Chilled Alaskan Crab Legs

lemon splash dressing, cocktail sauce

### Italian Prosciutto Ham \*

cantaloupe, arugula

### Steamed Black Mussels

white wine, garlic, tomato, parsley, heavy cream, garlic toast



### Creamy Carrot Soup ^

roasted garlic, ginger, nutmeg

### Chicken Pho with Lime and Rice Stick Noodles

coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies

### French Onion Soup "Les Halles"

Gruyère cheese crouton



### Chilled Guanabana Soup ^

toasted coconut, nutmeg



### Salad of Arugula and Frisée ^

William pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS

### Baked Ziti with Sausage and Sun-Dried Tomato

ricotta, spinach, mild Italian sausage, sun dried tomato, marinara

### Grilled Duck Salad with Dried Sour Cherries \*

frisée, watercress, mâche, poached egg, walnuts, tarragon, sour cherry vinaigrette



### Olive Oil-Poached Cod with Chorizo Cream

zucchini, asparagus spears, Parisian-style poached potatoes

### Grilled Salmon with Pesto \*

basmati rice, Swiss chard, garlic cherry tomatoes

### Prime Rib of Beef \*

Yorkshire pudding, Jackson potato, beef au jus

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Parmesan-Coated Veal Loin

artichoke mushroom ragoût, mascarpone polenta, French green beans

### Mascarpone Stuffed Quail

creamy polenta, pancetta, pear onions

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



### Curried Vegetable Cutlet ^

Indian spices, garbanzo beans, tomato sauce, baby bok choy

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ⓧ Tonight's featured recipes by Culinary Council member

## Jonnie Boer

*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.*



Jonnie Boer is head chef at De Librije in Zwolle, recognized as one of the "50 best restaurants in the world," and only the second restaurant in the Netherlands to be awarded three stars. His catering company, Food on Tour, sells its own products and, in 2008, he and his wife, Thérèse, opened a new hotel with restaurant, as well as a cooking and wine school. The restaurant, Librije's Zusje, was awarded a Michelin star within six months of opening. Boer was named a

Knight in the Order of Orange Nassau in 2005, one of the Netherlands' highest honors.

## RECOMMENDED WINES

### WHITE

#### Robert Mondavi Sauvignon Blanc, California

Pears and apples with some flinty notes and a long, crisp finish



39

#### Labouré Roi Pouilly Fuissé, France

Collage of white fruits flavors, lively floral undertones



11

### RED

#### Grant Burge Shiraz Australia 2012

Beautifully structured with touch of chocolate and dark plums. The rich fruit flavors are balanced by soft fine grained tannins

34

#### Columbia Crest Cabernet Sauvignon, Washington

Aromatic and spicy with flavors of berries and cassis

9.75

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## DESSERTS

### Chocolate Avalanche Cake

fudge sauce, tripple berry sauce, whipped cream

### Warm Espresso-Date Pudding

sticky pudding, zabaglione, meringue

### Key Lime Pie

whipped cream, mango sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Peach Crisp

French vanilla ice cream

### Cheese and Fruit

Havarti, Chaumes, Beecher's Dutch Hollow Dulcet, Danish Blue Cheese

### Sliced Fruit Plate

selection of fresh fruit



### Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts, pistachios

### Hot Fudge Sundae

French vanilla ice cream, whipped cream, toasted almonds

### Ice Cream

Vanilla Ice Cream • Rocky Road Ice Cream

Orange Sorbet • Cookies N Cream Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Coffee Fudge Ice Cream

## AFTER DINNER DRINKS

Espresso	1.25
Cappuccino	1.75
Extra Shot	.50
Tangerine Dream	5.95
Grand Marnier and Crème de Cacao White	



CULINARY COUNCIL



NO SUGAR ADDED