
STARTERS • SOUPS • SALADS

-  **Fruit Palette des Artistes ^**
assortment of fruit, Grand Marnier
-  **Sweet Tomato and Fresh Buffalo Mozzarella ^**
aged balsamic vinegar, olive oil, basil, focaccia
-  **Sweet Breads with Roast Cos Lettuce**
burnt bread sauce
- Bacon Cheddar Cheese Soup**
dijon mustard, Tabasco
- Chicken and Wild Rice Soup**
leeks, carrot, celery, dry sherry
- French Onion Soup "Les Halles"**
Gruyère cheese crouton
-  **Iced Melon Bisque ^**
grenadine, melon pearls
-  **Crunchy Jicama and Mango Salad ^**
Iceberg butter lettuce, cucumber, chili-lime dressing
- Classic Caesar Salad**
Parmesan cheese, garlic croutons, anchovies

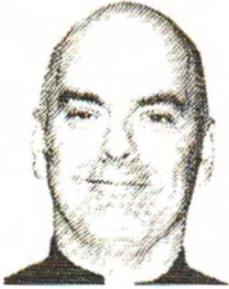
MAINS

- Rustic Home-Made Lasagna**
chunky tomato sauce, basil
- Brazilian Shrimp Salad**
sautéed bell peppers, onion, tomato, mixed greens, parsley vinaigrette
- Seared Cajun Tuna Steak ***
horseradish potato rösti, basil, plum tomato confit
- Grilled Salmon with Pesto ***
basmati rice, sautéed mix greens, garlic cherry tomatoes
-  **Short-Rib with Smoked Onion**
Black pudding
- Broiled New York Strip Loin ***
cauliflower gratin, green peppercorn sauce
- Grilled Molasses Lamb Chops ***
garlic mango chutney, green beans and roasted shallots, Vichy carrots, creamy scalloped potatoes
- Half Roasted Free Range Chicken**
garlic herb pan sauce, savory sweet jam, loaded smashed potatoes
- Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus
-  **Chile Rellenos ^**
oven-roasted poblano peppers, Monterey Jack cheese, green chili sauce, Mexican-style rice

ⓧ Tonight's featured recipes by Culinary Council member

Mark Best

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.



Following an unconventional path toward a culinary career, Chef Mark Best is known as one of the most innovative chefs in the world today. After working in many of the world's most famous French restaurants, he returned to Australia to become the face of new Australian cuisine. A published author, he currently serves as Executive Chef of the award winning restaurant, Marque.

Located in Sydney, Australia, Marque has been heralded by critics from around the globe. It is the recipient of multiple awards including U.K. Restaurant Magazine's World's 50 Best Restaurants "Breakthrough Award" and ranks among the San Pellegrino World Top 100 Restaurants.

RECOMMENDED WINES

WHITE

Schloss Vollrads Riesling

Dry, pale green with lemon hints. Fresh, crisp bouquet with fresh fruit flavors and a deep mineral touch

 
49

Domaine Laroche Chablis, France

Green apple with a crisp and stony polish

13.50

RED

Rosemount Estates Shiraz

Rich aromas and flavors of cherry cobbler baking spices, cedar, and clove, yielding a mouthwatering finish

44

Robert Mondavi Merlot, California

Waves of blackberry, black plum and huckleberry

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

Flourless Chocolate Cake

molten chocolate center, whipped cream, assortment of berries

Mango Spire

mango mousse, mango puree, chocolate sauce

Key Lime Pudding Cake

dried fruit compote

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



Chocolate Delight no sugar added

chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

Peach Melba Sundae

French vanilla ice cream, poached golden peach, Melba sauce

Ice Cream

Vanilla Ice Cream • Tiramisu Ice Cream

Watermelon Sorbet • Raspberry Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Strawberry Ice Cream

AFTER DINNER DRINKS

Espresso 1.25

Cappuccino 1.75

Extra Shot .50

Violet Beauregard 5.95

Chambord and Crème de Cacao White

