Lunch



STARTERS

- Watermelon Cocktail ^ orange sauce
- Breaded Mozzarella ^ marinara sauce
- Cream of Cauliflower celery, leek, cream
- Mixed Seasonal Greens ^ caramelized apple, toasted walnuts, dried cranberries, cranberryginger vinaigrette

make it your main with grilled chicken or salmon

MAINS

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Farfalle with Chicken and Poblano Cream tomato, cilantro, corn kernels

Portabella Pita avocado, lettuce, tzatziki sauce

> Cheeseburger on Sourdough Bun * Cheddar cheese. caramelized onions. raisin coleslaw

* Grilled European Flounder with Ancho Chili Sauce ginger-scented rice pilaf, sautéed carrots and sugar snap peas

Chicken Cacciatore white wine butter sauce, tomato, onion, mushrooms, creamed spinach, rice pilaf

Wild Mushroom Quesadilla

wild rice, guacamole, sour cream, fresh salsa

EXPRESS COMBO

select up to two options below

Watermelon Cocktail ^ Breaded Mozzarella ^ Mixed Seasonal Greens ^ Cream of Cauliflower Half-Portabella Pita Mini Cheeseburger on Sourdough Bun *

SWEETS

Strawberry Rhubarb Pie vanilla ice cream

German Chocolate Cake chocolate sponge, coconut filling, chocolate ganache



Apple Tart no sugar added whipped cream, toasted almonds

Raspberry Sundae French vanilla ice cream, raspberries, whipped cream, almond cookie

Ice Cream Vanilla • Rum Raisin

Mango Sherbet • Pineapple Frozen Yogurt



Vanilla • 🛞 Chocolate Chip

* 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.





Lido Market Lunch

NEW YORK PIZZA	Wall Street * Bronx Central Park 🐨
	Grand Central Tribeca Elizabeth Faulkner Pizza
DISTANT LAND - ITALIAN	Macaroni with Ham and Cheese Farfalle with Chicken and Poblano Cream Create Your Own Pasta Pomodoro, Bolognese, Alfredo
DISTANT LAND - ASIAN	A Taste of Pan Asia Thai Beef Salad, Singapore Noodles Cashew Chicken with Stir-fry Vegetable Sushi * Tropical Fruit Salad
WILD HARVEST	SIGNATURE SALAD Chop Chop mixed greens, turkey, ranch dressing, BBQ Sauce Caesar romaine, chicken, parmesan cheese Cob romaine, frisee, dice chicken, ham and egg, blue cheese dressing Asian * mixed greens, spinach, tuna, sesame dressing, rice noodles
BREAD BOARD	Plain Baguette With butter, lettuce and pastrami A Wreck Salami, ham, turkey Pligrim Turkey, Havarti, stuffing, cranberry chutney, lettuce, Mayonnaise, Rustic bread Montagu * Roast Beef, Cheddar cheese, lettuce, mustard sauce, sour dough bread BCE (Bacon, Chicken and Egg) Challah Roll, BBQ Sauce, Mayonnaise, Lettuce, Tomato, Red Pepper Coulis, Roasted Corn, Pepper Jack Cheese CARVERY Baked Pork Belly apple cider-pear-raisin chutney CARVERY SANDWICH Leg of Lamb au jus *
HOMESTEAD	MAINS Fried Chicken Grilled Fluke with Ancho Chili Sauce Ginger * Chicken Cacciatore Wild Mushroom Quesadilla SIDES Cream of Cauliflower Rosemary Roasted Potatoes Cottage Cheese and Chive Baked Potato Quinoa Pliaf Italia Style Roasted Vegetables Sugar-Glazed Carrots
SWEET SPOT	Strawberry Rhubarb Pie Apricot Tartlet White Chocolate Mousse with Strawberries Chocolate Cheesecake Mocha Cream Puff Peanut Butter Cupcake Apple Tart no sugar added Chocolate Mousse N.S.A.

An Evening with the Culinary Council



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. Tonight's menu will feature two dishes from each of our council chefs, highlighting who they are as a chef and together create a unique culinary experience.



Rudi Sodamin



Elizabeth Faulkner



David Burke



Jacques Torres



Jonnie Boer



RECOMMENDED WINES

WHITE		Ţ
Stag's Leap Chardonnay, CA lightly-spiced apples and citrus notes of tangerine and lemon	39	
Formation Monterey Sauvignon Blanc, CA crisp citrus palate with a dry, refreshing finish	39	9.75
RED		
Luigi Bosca "La Linda" Malbec, Argentina distinctive, intense with cherry and spice	34	
5	34	9.75

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STARTERS • SOUPS • SALADS

START	ERS • SOUPS • SALADS
\odot	Tropical Fruit Medley
	kiwi, mango, lychees, papaya, Malibu dressing, coconut
\otimes	Jonnie Boer
	Salmon Tartare with Baby Zucchini *
	cherry tomatoes, watercress, mini cornichons, bacon-curry yogurt sauce
(Mark Best
_	Eggplant and Lamb Jerky burnt orange powder
Ø	Wild Mushroom Soup chive oil drizzle, crème fraîche
-	Potato Soup with Kale turkey sausage, cabbage, white wine
Ŷ	Chilled Peach Soup with Goat Cheese cucumber, bell pepper, dried-apricot, honey
\odot	Elizabeth Faulkner
	Coconut, Carrot and Radish Salad creamy black sesame vinaigrette
MAINS	5
	Pappardelle and Veal Ragoût ricotta, basil
\otimes	Jonnie Boer
	Black Sesame Jumbo Shrimp Baharat Salad * poached egg, cherry tomatoes, red radish, brioche croutons, cheese foam, citrus- ponzu dressing
\mathbf{O}	David Burke
	Pan-Seared Rainbow Trout * spaghetti, sautéed zucchini
3	Rudi Sodamin Herb-Crusted Prime Rib garlic mashed potatoes, roasted root vegetables, horseradish-cream, jus
(\mathfrak{A})	David Burke
Ŭ	Lamb Shank cauliflower-rosemary purée, crispy parsnip
\otimes	Mark Best
	Corn-Fed Chicken Breast with Mushroom Jus mushroom salad
AA	Elizabeth Faulkner
	Vegetable Curry with Forbidden Rice cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, lime, cilantro
DESSE	RT
۲	<i>Rudi Sodamin</i> Baked Alaska warm brandy Bing cherry sauce
(<i>Jacques Torres</i> Poached Pear with Chocolate Fondue
	caramelized nuts, white chocolate sauce
(\mathfrak{X})	Jacques Torres
· ·	Esterel Cake almond sponge, chocolate ganache, raspberry preserves, white chocolate
۲	Strawberry Charlotte strawberry mousseline, vanilla sponge, strawberry jam

Lido Market Dinner

BREAD BOARD	
	CARVERY SPECIAL
	Leg of Lamb au jus *
	mint jelly and lamb gravy
	CARVERY SANDWICH
	Whole Roasted Turkey
WILD HARVEST	
	SIGNATURE SALAD
	Chop Chop mixed greens, turkey, ranch dressing, BBQ Sauce
	Caesar
	romaine, chicken, parmesan cheese Cob
	romaine, frisee, dice chicken, ham and egg, blue cheese dressing Asian *
DISTANT LAND – ITALIAN	mixed greens, spinach, tuna, sesame dressing, rice noodles
	Pappardelle and Veal Ragoût
	Penne Frutti Di Mare
	Create Your Own Pasta
	Marinara, Bolognese, Alfredo
HOMESTEAD	
	MAINS
	Jerk Spice Roasted Chicken
	Pan-Seared Rainbow Trout, Balsamic Reduction *
	Herb-Crusted Prime Rib au jus * New York Steak Garlic Butter *
	Vegetable Curry
	SIDES
	Wild Mushroom Soup
	Potato Soup with Kale
	Four Cheese Baked Potato
	Paprika Potatoes Parsnip Puree
	Baby Corn Medley
	Sauteed Asparagus
SWEET SPOT	Butterscotch Panna Cotta
	Wild Berries Bread and Butter Pudding
	Raspberry Mousse Torte no sugar added
	Cheese and Fruit
	Ice Cream Sundae

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