


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, cranberry-ginger vinaigrette

make it your main with grilled chicken or salmon

MAINS




- 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

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VEGETARIAN



NO SUGAR ADDED

Lido Market Lunch

NEW YORK PIZZA

Wall Street * Bronx Central Park 
Grand Central  Tribeca Elizabeth Faulkner Pizza

DISTANT LAND - ITALIAN

Rigatoni with Spicy Calabrese Pork Ragout
Farfalle with Chicken and Poblano Cream
Create Your Own Pasta
Pomodoro, Bolognese, Alfredo

DISTANT LAND - ASIAN

A Taste of Japan
Miso Soup, Chicken Yakitori
Fish Fillet Ponzu, Beef Sukiyaki
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

Ciabatta Torpedo
plain ciabatta with butter , lettuce and Gouda
CLT (chicken salad)
"Squash"
herb-roasted zucchini, mozzarella, arugula, olive tapenade, whole grain bread
Spicy Chicken Salad
avocado, red onion, tomato, chipotle mayonnaise, sour dough
Focaccia Spuckie
sun-dried tomato focaccia, Caesar dressing, spicy mustard, roasted bell pepper, Monterey jack, mortadella, prosciutto, tomato, arugula, onion, turkey, gherkins

CARVERY
Baked Pork Belly
apple cider-pear-raisin chutney

CARVERY SANDWICH
Spiced Lamb Shoulder

HOMESTEAD

MAINS
Fried Chicken with Jus
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 Pilaf
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.

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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



Mark Best

RECOMMENDED WINES

WHITE

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

Batisiolo Barbera D'asti, Italy
vinous bouquet, intense and well-balanced

9.75

Chef Rudi Private Label Cabernet Sauvignon, WA
accents of cranberry, currant and plum









29 7.25

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STARTERS • SOUPS • SALADS

-  **Tropical Fruit Medley**
kiwi, mango, lychees, papaya, Malibu dressing, coconut
-  *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
-  **Wild Mushroom Soup**
chive oil drizzle, crème fraîche
- Potato Soup with Kale**
turkey sausage, cabbage, white wine
-  **Chilled Peach Soup with Goat Cheese**
cucumber, bell pepper, dried-apricot, honey
-   *Elizabeth Faulkner*
Coconut, Carrot and Radish Salad
creamy black sesame vinaigrette

MAINS

- Pappardelle and Veal Ragoût**
ricotta, basil
-  *Jonnie Boer*
Black Sesame Jumbo Shrimp Baharat Salad *
poached egg, cherry tomatoes, red radish, brioche croutons, cheese foam, citrus-ponzu dressing
-   *David Burke*
Pan-Seared Rainbow Trout *
spaghetti, sautéed zucchini
-  *Rudi Sodamin*
Herb-Crusted Prime Rib
garlic mashed potatoes, roasted root vegetables, horseradish-cream, jus
-  *David Burke*
Lamb Shank
cauliflower-rosemary purée, crispy parsnip
-  *Mark Best*
Corn-Fed Chicken Breast with Mushroom Jus
mushroom salad
-   *Elizabeth Faulkner*
Vegetable Curry with Forbidden Rice
cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, lime, cilantro

DESSERT

-  *Rudi Sodamin*
Baked Alaska
warm brandy Bing cherry sauce
-  *Jacques Torres*
Poached Pear with Chocolate Fondue
caramelized nuts, white chocolate sauce
-  *Jacques Torres*
Esterel Cake
almond sponge, chocolate ganache, raspberry preserves, white chocolate
-  **Strawberry Charlotte**
strawberry mousseline, vanilla sponge, strawberry jam

Lido Market Dinner

BREAD BOARD

CARVERY SPECIAL

Spiced Lamb Shoulder *
garlic-rosemary jus

CARVERY SANDWICH

Spiced Lamb Shoulder *

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

DISTANT LAND - ITALIAN

Asian *

mixed greens, spinach, tuna, sesame dressing, rice noodles

Pappardelle and Veal Ragoût

Short Rib Porcini Lasagna

Create Your Own Pasta

Pomodoro, Bolognese, Alfredo

HOMESTEAD

New York Steak Garlic Butter

Olive Oil and Pesto Roasted Chicken

Pan-Seared Rainbow Trout *

Lamb Shank, Red Wine Sauce

Vegetable Curry

SIDES

Wild Mushroom Soup

Potato Soup with Kale

Spinach Cream Cheese Baked Potato

Rosemary Roasted Potatoes

Forbidden Rice

Baby Corn Medley

Collard Greens

SWEET SPOT

Butterscotch Panna Cotta

Wild Berries Bread and Butter Pudding

Strawberry Charlotte no sugar added

Cheese and Fruit

Ice Cream Sundae

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