

Captain's Gala Dinner

Tonight's Featured Council Chef Marcus Samuelsson

Blending culture and artistic excellence, Marcus Samuelsson has won numerous awards, and was chosen as one of "The Great Chefs of America" by the Culinary Institute of America. Born in Ethiopia and raised by adoptive parents in Sweden, Samuelsson's cookbooks connect contrasting geographies and palates. His best-selling *New American Table* celebrates local farms and kitchens. A frequent guest on television, he hosts *The Inner Chef*, while his *KitchenDaily.com* program delivers culinary segments to millions of online viewers. He was Guest Chef at the White House for the Obama administration's first state dinner for Prime Minister Singh of India.

* Corn Pancakes with Dill-Orange Cured Salmon

Cilantro, dill and ginger spiced salmon complemented by a golden griddle cake of scallion and cornmeal

* Maple Glazed Tuna with Apple-Potato Salad

Golden roasted and served over warm spinach with a Yukon gold potato, apple and toasted almond salad

Appetizers

Pineapple Boat GOURMET VEGETARIAN

Glistening morsels of pineapple dusted with toasted coconut

Jumbo Shrimp Cocktail

With American cocktail sauce

Duck Pâté Brioche

Served with lingonberry marmalade and Waldorf salad

(X) * Corn Pancakes with Dill-Orange Cured Salmon

Cilantro, dill and ginger spiced salmon complemented by a golden griddle cake of scallion and cornmeal

Soups and Salad

French Vegetable Pot "Petite Marmite"

Slowly cooked clear beef consommé garnished with diced vegetables and fines herbs

Potato and Leek Soup GOURMET VEGETARIAN

Thickened with generous portions of potatoes and leeks served with chopped chives and a dollop of sour cream

Chilled Cranberry Soup GOURMET VEGETARIAN

Lightly sweetened, puréed and blended with yogurt, served with a mint garnish

Salad of Arugula and Frisée GOURMET VEGETARIAN

Accented with William pear slices, mandarin segments, pistachios, cherry tomatoes and organic mixed seeds

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Hot Honey Mustard or fat-free Honey Dijon

Entrées

Capellini with Arugula and Roasted Tomato GOURMET VEGETARIAN

Thin strands of pasta tossed with arugula, roasted tomato, olive oil and garlic, garnished with toasted pine nuts and creamy goat cheese
Add seasoned grilled shrimp on request

* Seared Beef Tataki Salad

Quickly seared lime-cilantro-garlic marinated flank steak, sliced and served rare with avocado, tomato, mixed greens and tossed with wasabi vinaigrette

(X) * Maple Glazed Tuna with Apple-Potato Salad

Golden roasted and served over warm spinach with a Yukon gold potato, apple and toasted almond salad

Alaskan King Crab Legs

Steamed in an aromatic fish broth with a delicate vegetable julienne, served with drawn butter and boiled new potatoes

* Oven-Roasted Rack of Lamb

Rubbed with Dijon mustard and fragrant garlic herb crumbs, served with a full-flavored Pinot Noir sauce, robust ratatouille and savory potato pie

Quail with Apricot Bread Stuffing

Tender quail stuffed with Grand Marnier-scented apricot breading, served on a port wine reduction with Savoy cabbage, roasted potatoes and cherry tomatoes

Truffled Mushroom Risotto GOURMET VEGETARIAN

With grated Parmesan and creamy Mascarpone cheese

Available Daily

French Onion Soup "Les Halles"

A Parisian classic of golden simmered onions topped with melted Gruyère cheese

Classic Caesar Salad

Crisp romaine tossed with our very own Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

* Grilled Coho Salmon

Basted with a soy-ginger glaze, served with wasabi mashed potatoes and seasonal vegetables

Idaho Baked Potato • White Rice • Steamed Vegetables

* Perfectly Grilled Breast of Chicken

A lightly seasoned boneless breast with red-skin potatoes, steamed broccoli and carrots

Your choice of:

Island Fruit Salsa or Spiced-Rum Raisin Sauce

* 8oz New York Striploin Steak

Accompanied by sautéed mushrooms, fresh green beans and garlic-spiked mashed potatoes

Today's Wine Recommendation

Michel Ridde Pouilly Fumé, France
Villa Fiora Barbera D'Asti, Italy DOCG

\$59

\$54

(X) Culinary Council Featured Menu Item

Holland America Line only serves sustainable seafood
* 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