

ⓧ 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 Netherland's highest honors.

RECOMMENDED WINES

WHITE

Domaine Laroche Chablis Premier Cru, France

Green apple with a crisp and stony polish



54



Hedges CMS White, WA

Spicy aromatics and structured mineral flavors

13.50

RED

Jamieson Ranch Vineyards "Light Horse" Pinot Noir, CA

Elegant and silky with black cherry, plum and spice

39

Penfolds Shiraz-Cabernet Sauvignon, Australia

Attractive bouquet of red berry fruits, spice and mint

9.75

STARTERS • SOUPS • SALADS

Jumbo Shrimp Cocktail

mustard-curry dip

Duck Pâté, Caviar and Smoked Salmon *

celery apple salad, classic condiments

Escargots Bourguignon

herb garlic butter, Burgundy wine, French bread



Tomato and Fennel Soup GOURMET VEGETARIAN

crème fraîche

Chicken and Wild Rice Soup

leeks, carrot, celery, dry sherry

French Onion Soup "Les Halles"

Gruyère cheese crouton



Chilled Anjou Pear Soup GOURMET VEGETARIAN

ginger, cinnamon, dried cherries



Mixed Greens Salad with Fresh Pear GOURMET VEGETARIAN

Blue cheese, toasted pecans

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS



Mushroom Ravioli GOURMET VEGETARIAN

garlic cream sauce, forest mushrooms, tomato ragoût

*Grilled Chinese Five Spice Salmon and Crispy Tortilla Salad

romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing

Cornflake-Crusted Rainbow Trout

boiled new potatoes, sautéed vegetable medley, remoulade

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes

Surf and Turf *

filet mignon, lobster tail, herb garlic butter, porcini basmati rice, sautéed vegetables

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Pork Buco

tomato sauce, lemon-garlic, mushroom risotto

Parmesan-Crusted Turkey Tenderloin

honey-mustard sauce, vegetable risotto, sautéed cherry tomatoes

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



Eggplant and Zucchini Piccata GOURMET VEGETARIAN

Mediterranean-flavored roasted peppers, onion couscous, tomato coulis