

⑦ Tonight's featured recipes by Culinary Council member

Elizabeth Falkner

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.



A San Francisco, Calif., native, Falkner began her career in two famous local eateries before starting her own business as chef and a managing partner for Michelin-recommended Citizen Cake and then Orson. She has since appeared as a guest, judge and competitor on many television food programs.

A leader in the culinary scene, Falkner is the recipient of numerous awards including a nomination for a James Beard Award. She was named one of "America's 10 Top Pastry Chefs" by Bon Appetit magazine and a "Rising Star Chef" by the San Francisco Chronicle. In Dec. 2012, Falkner was inducted into the Culinary Hall of Fame.

RECOMMENDED WINES

WHITE

Formation Monterey Sauvignon Blanc, California, USA
Gooseberry and crisp tropical palate with a dry, refreshing finish



39



9.75

Louis Jadot Puligny-Montrachet, Burgundy, France
Benchmark Chardonnay: rich, layered, lemony-vanilla perfection

94

RED

Sokol Blosser Pinot Noir, Oregon, USA
Organic Pinot Noir showing layers of cherry, tea and dried violets with sous-bois undertones

74

Spellbound Petit Sirah, California, USA
Fresh berries, green peppercorns, herbs and gentle spice

49

STARTERS • SOUPS • SALADS

Calypto Shrimp Cocktail
mustard-Calypto sauce

Burrata and Zucchini
pine nuts, balsamic reduction, extra virgin olive oil

Chicken, Ham, Parmesan Croquette
spiced saffron aioli



Cream of Breadfruit with Spinach
island spices

Chicken and Callaloo Soup
butternut squash, garlic, thyme, toasted coconut



Chilled Pear, Cucumber and Melon Gazpacho
pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers



Chopped Farmer's Salad
romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS



Bucatini Caponata
eggplant, olives, tomato, garlic, bell pepper, capers, basil, toasted pine nuts, Parmesan cheese



Salade Niçoise
mixed greens, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette

Shrimp Diablo
cilantro rice, guajillo chiles, chipotle, tomato



Beef Short Rib Stroganoff
egg parsley noodles, turnips and carrots

Parmesan-Coated Veal Loin
With artichoke mushroom ragout, mascarpone polenta, and French green beans



Smoked Chicken Breast Ballotine with Orange-Bourbon Sauce
celeriac, roasted Brussels sprouts



Eggplant Cannelloni Parmigiano
asparagus risotto

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *
basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *
cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken
quinoa pilaf, herb roasted vegetables, jus