

## 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 Netherlands' highest honors.

### RECOMMENDED WINES

#### WHITE

Villa Maria Sauvignon Blanc, New Zealand

Ripe melon and exotic tropical aromas with a lovely dry finish

Seven Daughters "Crisp White" Blend, California, USA

Refreshing and light with notes of mango, grapefruit and ripe kiwi

#### RED

Jeantet Châteauneuf Du-Pape, France

Complex and layered with baked cherries and lingering, warm spices

Seven Falls Cabernet Sauvignon, Washington, USA

Rich and ripe showing dense fruit, vanilla, cedar and hints of smoke

49 12.25

32

59

49

### STARTERS • SOUPS • SALADS

Quinoa and Pomegranate  
roasted pumpkin, goat cheese

🍷 Dutch Shrimp Cocktail  
marie rose sauce, paprika

Almond Chicken Tenders  
honey-Dijon mustard sauce

Split Pea and Ham Soup  
leeks, celeriac, sausage

Chicken Pho with Lime and Rice Stick Noodles  
coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies

🍷 Chilled Banana Soup  
banana, cream, vanilla ice cream, white wine, dark rum

🍷 Garden Bounty  
greens, cabbage, radish, red bell pepper, sourdough croutons

### HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"  
Gruyère cheese crouton

Classic Caesar Salad  
Parmesan cheese, garlic croutons, anchovies

### MAINS

Baked Ziti with Sausage and Sun-Dried Tomato  
ricotta, spinach, mild Italian sausage, sun-dried tomato, marinara

Grilled Duck Salad with Dried Sour Cherries \*  
frisée, watercress, mâche, poached egg, walnuts, tarragon, sour cherry vinaigrette

Flat Iron Steak with Roasted Shallot Vinaigrette \*  
cheesy polenta cake, green beans

*Chef's Table*

CLASSIC: Wiener Schnitzel  
home fried potatoes, lingonberry compote, asparagus

Caribbean "Jerk" Chicken Breast  
Jamaican peas and rice, grilled pineapple spears

🍷 Panfried Cod with Cous Cous \*  
onion compote, broccoli, lobster sauce, broccoli florets, seafood-Israeli couscous salad

🍷 Vegetarian Bean Taco with Salsa Verde  
corn, Monterey Jack cheese, lime-cilantro rice

### 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

Turkey Scaloppini  
Cognac-mushroom sauce, parsley mashed potatoes, vegetables

\*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 foodborne illness, especially if you have certain medical conditions.