

Rudi Sodamin

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.



Master Chef, Artisan and Culinary Consultant for Holland America Line, Chef Rudi is an internationally respected food authority. He is the most highly decorated chef working on the world's oceans, and one of the industry's most innovative culinarians. Chef Rudi revolutionized culinary practices and perceptions on the most prestigious cruise lines in the world including Cunard Lines and is the author of numerous internationally published cookbooks such as: "Seduction and Spice", "A Taste of Excellence", "A Taste of Elegance", "A Taste of Celebration", and "Culinary Signature Collection - Appetizers". He currently is creating a groundbreaking new title to be published in 2016, in which Chef Sodamin creativity explores and emphasizes food as "art and inspiration. Sodamin is a member of the Academy Culinnaire de France, Maitres Cuisiniers de France and Honoree Member Club des Chefs des Chefs.

RECOMMENDED WINES

WHITE

Snoqualmie Riesling, Washington, USA

Lightly-sweet with flavors & aromas of baked apples & stone fruit



29



7.25

Sokol Blosser, Evolution, Oregon, USA

Ripe melon and exotic tropical aromas with a lovely dry finish

49

12.25

RED

Duckhorn "Decoy" Merlot, California, USA

Black cherry and blueberry with Christmas spices and hints of caramel

72

Hedges Red Mountain, Washington, USA

Penetrating, full and rich with ripe red fruit and silky tannins

74

STARTERS • SOUPS • SALADS

Seafood Deviled Eggs *

smoked salmon, crab, honey mustard dressing

Mille-Feuille of Duck Pâté

grilled pears, orange-lingonberry confit

Coconut Crusted Meatballs

pork, garlic aioli

Shrimp Bisque

traditional recipe of fresh shrimp, garlic, cream and paprika, finished with a touch of brandy

Bourbon Street Chicken Gumbo Soup

okra, tomato, onion, Creole seasoning



Iced Melon Bisque

grenadine, melon pearls



Jicama and Mango Salad

mix lettuce, cucumber, cilantro

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Rustic Home-Made Lasagna

chunky tomato sauce, basil

Cobb Salad

chicken breast; avocado; Blue cheese, bacon, tomato; egg

Scarlet Snapper Fillet *

lemon-dill couscous, savory greens



CLASSIC: Yankee Beef Pot Roast

roasted parsnip, root vegetables, potato smash

Spiced Pork Tenderloin

roasted squash, plum sauce, whipped potato, caraway

Turkey Roast with Giblet Gravy and Cranberry

apple-peach stuffing, glazed dilled carrots and turnips.

Brussels sprouts, candied sweet potato



Curried Vegetable Cutlet

Indian spices, garbanzo beans, tomato sauce, baby bok choy

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