



## Master Chef Rudi Sodamin Recommendations

### STARTERS • SOUPS • SALADS

#### Coconut-Crusted Scallops

cilantro, fresh lime, mango-pepper salsa



#### Cream of Cauliflower

celery, leek, cream

### MAINS

#### Beef Bourguignon

parsley boiled potato, pearl onions, mushrooms

#### Spiced Pork Belly

pineapple salsa, roasted squash, sweet potatoes

### RECOMMENDED WINES

#### WHITE

##### Conundrum, White Blend, Rutherford, California

Famous white blend showing sweet white berries, stewed citrus & honey



44



11.00

##### Snoqualmie, Wine Maker's Select, Riesling, Washington

State Juicy peach, ripe pear with subtle mineral note

29

7.25

#### RED

##### F. Jeantet, Chateauneuf Du Pape, France

Rich, spicy dark fruits dominates this full flavored red

59

14.75

##### Decoy, By Duckhorn, Merlot, California

Rich notes of blackberries, with hints of coffee and spice

72

18.00

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## STARTERS • SOUPS • SALADS

### Banana and Orange Mélange

lemon-mint sauce

### Grilled Vegetables and Asiago

olive oil, balsamic vinegar reduction

### Coconut-Crusted Scallops

cilantro, fresh lime, mango-pepper salsa



### Cream of Cauliflower

celery, leek, cream

### Country-Style Lentil Soup

garden vegetables, sausage



### Chilled Indian Lassi Soup

banana, yogurt, sour cream, honey, cinnamon



### Tomato Romaine Salad

cucumber, carrot, hearts of palm

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS

### Linguini Rosso

tomato-basil sauce, grilled paprika chicken breast, Parmesan crisp

### Chicken, Papaya and Avocado Salad

lime juice, walnut oil vinaigrette, watercress, walnuts



### \* Scarlet Corvina Fillet

lemon-dill couscous, savory greens

### Beef Bourguignon

parsley boiled potato, pearl onions, mushrooms

### Spiced Pork Belly

pineapple salsa, roasted squash, sweet potatoes

### Chicken Scaloppini

Cognac-mushroom sauce, parsley mashed potatoes, assorted vegetables



### Baked-Stuffed Eggplant

ragoût of zucchini, onion, eggplant, tomato

## HOLLAND AMERICA LINE SIGNATURES



### \* Grilled Salmon with Ginger-Cilantro Pesto

basmati rice, Swiss chard, carrot baton

### \* Broiled New York Strip Loin

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

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## DESSERTS

### Sacher Torte

The classic chocolate cake from Austria, addictively dark and dense, filled with apricot preserves and enrobed in a shiny chocolate glaze

### Pear Caramel Mille-Feuille

vanilla sabayon

### Nutella Cheesecake

graham cracker crust

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Mango and Blueberry Crisp

vanilla ice cream

### Cheese and Fruit

Maytag Blue, Brie de Nagis, Leiden, Gouda

### Sliced Fruit Plate

selection of fresh fruit



### Passion Fruit Mousse Torte

vanilla sponge cake, no sugar added passion fruit mousse

### Brownie Hot Fudge Sundae

vanilla ice cream, whipped cream, toasted nuts

### Ice Cream

Vanilla • Strawberry

Raspberry Sorbet • Raspberry Frozen Yogurt



Vanilla •  Butterpecan

## AFTER DINNER DRINKS

**Love Boat Cordial** in souvenir glass 6.95  
Tia Maria, Crème de Banana, Bailey's Irish Cream

**Espresso** 1.50

**Cappuccino** 1.95

Ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED