



Master Chef Rudi Sodamin Recommendations

STARTERS • SOUPS • SALADS

* Carpaccio of Beef Tenderloin

olive oil, Reggiano-Parmigiano, whole grain mustard sauce



Green Chile and Corn Chowder

roasted bell pepper, cilantro

MAINS

Pork Buco

tomato sauce, lemon-garlic, mushroom risotto

* Seared Scarlet Snapper with Island Fruit Salsa

baby corn medley, rice pilaf

RECOMMENDED WINES

WHITE

Formation Monterey Sauvignon Blanc, CA

Gooseberry and crisp tropical palate with dry, refreshing finish

"Evolution" by Sokol Blosser, Oregon

Slightly off-dry with Riesling-like flavors of apple & key lime

RED

Niebaum Coppla Diamond Claret

Deliciously rich and creamy showing stewed apples and peaches

George Duboeuf, Beaujolais Village, France

Light & fruity Gamay with wild bramble-berry flavors



39



9.75

49

12.25

54

13.50

29

7.00



STARTERS • SOUPS • SALADS

Bay Shrimp Cobb with Celery Slaw

Blue cheese, bacon, green onion, red radish, apple cider

Carpaccio of Beef Tenderloin

olive oil, Reggiano-Parmigiano, mustard sauce

Tomato and Goat Cheese Tart

fresh greens, basil-infused olive oil



Green Chile and Corn Chowder

roasted bell pepper, cilantro

Chicken and Leek Soup

potato, prunes



Chilled Guava and Passion Fruit Soup

almond macaroon



Heart of Romaine Lettuce Niçoise

tuna, green beans, cucumbers, tomato, olives, red onion, potato

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Penne with Crisp Pancetta

bell pepper, rosemary, tomato, Fontina cheese

The Chef's Salad Bowl

smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg

* Seared Scarlet Snapper with Island Fruit Salsa

baby corn medley, rice pilaf

* Grilled NY Strip Loin with Charred Button Onions

grilled vegetables, olive oil red-skin mashed potatoes

Pork Buco

tomato sauce, lemon-garlic, mushroom risotto

Chicken with Dried Cranberries and Orange Relish

roasted Parisian potatoes, assorted green vegetables



Eggplant and Zucchini Piccata

roasted peppers, onion couscous, tomato coulis

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



DESSERTS

Chocolate Caramel Tart

crushed honeycomb

Key Lime Pie

whipped cream, mango sauce

Viennese Apple Strudel

cinnamon, raisins, warm vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana Crisp

vanilla ice cream

Cheese and Fruit

Maytag Blue, Brie de Nagis, Leiden, Gouda

Sliced Fruit Plate

selection of fresh fruit



Lemon Torte

lemon cream, lemon garnish

Brownie Hot Fudge Sundae

Vanilla ice cream, whipped cream, toasted nuts

Ice Cream

Vanilla • Macadamia

Pineapple Sorbet • Banana Frozen Yogurt



Vanilla •  Amaretto

AFTER DINNER DRINKS

Mocha Mint Cordial in souvenir glass 6.95

Kahlua, Crème de Menthe and Crème de Cacao White

Espresso 1.50

Cappuccino 1.95

Ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED