



ⓧ *Tonight's featured recipes by Culinary Council member*

David Burke

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.



Blurring the lines between chef, artist, entrepreneur and inventor, David Burke stands as a leading pioneer in American cooking today. His fascination with ingredients and the art of the meal has fueled a career marked by creativity, critical acclaim and the introduction of revolutionary products and cooking techniques. In addition to his flagship restaurant, David Burke Townhouse, Burke's other properties include Fishtail by David Burke (New York, NY), David Burke at Bloomingdale's (New York, NY), David Burke Kitchen (New York, NY), David Burke's Primehouse (Chicago, IL), Fromagerie (Rumson, NJ) and David Burke Prime (Foxwoods Casino, CT).

RECOMMENDED WINES

WHITE

Snoqualmie Winemaker's Select Riesling, Washington
Light sweet with flavors & aromas of baked apples & stone fruit

29 7.25

Seven Daughters Crisp Blend, California
Refreshing and light with notes of mango, grapefruit and ripe kiwi

32

RED

Light Horse Pinot Noir, California
Soft and silky with black cherry, plum and festive spice

39 9.75

Plo Du Maorou Syrah Blend, France
Spicy and dense with an old world nose and red fruit palate

34



STARTERS • SOUPS • SALADS

Grilled Asparagus and Artichoke
hazelnut-yogurt

Jumbo Shrimp Cocktail
American cocktail sauce

Scallop and Crab Gratin
onion ciabatta

ⓧ Roasted Shallot and Butternut Squash Soup
red beet crisps

Chef's Table CLASSIC: French Onion Soup with Short Rib
Gruyère cheese crouton

ⓧ Chilled Strawberry Bisque
green peppercorn cream

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

HOLLAND AMERICA LINE SIGNATURES

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Bucatini Crab Carbonara
cream, Parmesan cheese

Alaskan King Crab Cobb Salad
baby greens, avocado, bacon, hard-boiled egg, cherry tomatoes, Blue cheese crumbles, Thousand Island dressing

Broiled Lobster Tail *
herb garlic rice, vegetable medley

Prime Rib of Beef au Jus *
green bean almandine, sugar-glazed carrots, baked potato

Sautéed Veal Tenderloin *
candied lemon sauce, corn polenta

Maple-Lacquered Duck Breast *
corn-cranberry pudding, candied figs, braised Swiss chard, cider vinegar sauce

ⓧ Baked Spinach and Ricotta Lasagna
tomato coulis, Parmesan, mozzarella

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

* 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 food borne illness especially if you have certain medical conditions.

