

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

Jacques Torres

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.



One of the world's most respected chocolatiers and pastry chefs, Jacques Torres is Executive Officer of Jacques Torres Chocolate, producing and selling his hand-crafted chocolates and confectionary products at factory and retail locations in New York City and Atlantic City's Harrah's Casino. Torres has served as executive pastry chef at Le Cirque, winning awards, judging competitions and participating in culinary events. He hosted Dessert Circus with Jacques Torres on television, and produced Dessert Circus: Extraordinary Desserts You Can Make At Home (William Morrow) and Dessert Circus At Home (William Morrow). He also hosted Chocolate with Jacques Torres on the Food Network.

RECOMMENDED WINES

BLANC

Penfolds Koonunga Hill Chardonnay, Australia
Rich full body with ripe pear, baked apples and lemon

34 8.50

Simi Sauvignon Blanc, California
Ripe citrus flavors and aromas with hints of acacia and cantaloupe

39

ROUGE

Francis Coppola Diamond Claret
Bordeaux-style blend with black currant and raspberry aromas and cherry, pomegranate and toasted oak on the palate.

54 13.50

Marqués de Cáceres Rioja, Spain
Ripe red fruit, autumn leaves with notes of toasted coconut

34

STARTERS • SOUPS • SALADS

Quinoa and Pomegranate

roasted pumpkin, goat cheese

Prosciutto and Caponata

smoked olive oil, sundried tomato bread stick

Seared Scallops

bacon, avocado puree, vanilla-scented vinaigrette

New England Clam Chowder

onion, potato, smoked bacon



Vegetable and Cheese Tortellini Soup

zucchini, celery, carrot, Parmesan cheese

Chilled Berry and Chia Seed Soup

lemon zest



Mixed Seasonal Greens

caramelized apple, toasted walnuts, dried cranberries

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Lasagna Bolognese

tomato, basil

Chicken, Papaya and Avocado Salad

lime juice, walnut oil vinaigrette, walnuts

Grilled Tuna with Roasted Corn Salsa *

black bean rice, fried plantain



Beef Short Rib Stroganoff

egg parsley noodles, turnips and carrots

Berkshire Pork Rib Roast

cinnamon apple compote, roast potatoes, green beans



Smoked Chicken Breast Ballotine with Orange-Bourbon Sauce

celeriac, roasted Brussels sprouts



Baked-Stuffed Eggplant

ragoût of zucchini, onion, eggplant, tomato

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, spinach, 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.