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ⓧ 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

### WHITE

#### Laboure-Roi Macon Villages, France

Elegant un-oaked French Chardonnay, with green aromas of apples



45



#### Zonin Moscato, Italy

Scents of peach and exotic fruits

8.50

### RED

#### Jeantet Chateauneuf-du-Pape, France

Complex with baked cherries and lingering spice

59

#### Black Opal Shiraz, Australia

Ripe blackberry flavors and a long and rich finish

7.25

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## STARTERS • SOUPS • SALADS



**Suprême of Fruit Galliano** GOURMET VEGETARIAN  
seasonal fruit, lime accents

**Crab and Shrimp Tower with Avocado Salsa**  
crab meat, bay shrimp, avocado, tomato, olive oil, lime, cilantro

**Caribbean Island Fritters**  
chili pepper-corn dip, fried plantain



**Green Chile and Corn Chowder** GOURMET VEGETARIAN  
roasted bell pepper, cilantro



**Pistou Soup** GOURMET VEGETARIAN  
Provençale vegetables, white beans, pesto oil

**French Onion Soup "Les Halles"**  
Gruyère cheese crouton



**Chilled Guanabana Soup** GOURMET VEGETARIAN  
toasted coconut, nutmeg



**Great Sound Salad** GOURMET VEGETARIAN  
Bibb lettuce, avocado, tomato, red beans, French green beans, garbanzo beans

**Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies

## MAINS



**Three-Cheese Pappardelle** GOURMET VEGETARIAN  
Parmesan, Fontina, and Gorgonzola cheese sauce, garlic bread



**Avocado Citrus Salad** GOURMET VEGETARIAN  
avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

**Sesame-Coated Yellowfin Sole**  
watercress, caramelized mango, tarragon sauce, roasted red-skin potatoes, asparagus spears

**Grilled Salmon with Ginger-Cilantro Pesto \***  
basmati rice, Swiss chard, garlic cherry tomatoes

**Caribbean Braised Beef Pot Roast**  
red wine sauce with rum raisins, frizzled onions, root vegetables, mushroom medley, pineapple  
mashed yams

**Broiled New York Strip Loin \***  
cauliflower gratin, green peppercorn sauce



**Veal Rump with Autumn Leaves**  
baked semolina dumplings, beet jam

**Turkey Roast with Giblet Gravy and Cranberry**  
apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato

**Oven-Roasted Chicken**  
quinoa pilaf, herb roasted vegetables, jus



**Oven-Baked Eggplant Parmigiana** GOURMET VEGETARIAN  
Provolone cheese, spaghetti, marinara sauce, fried basil