
ⓧ 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

Zonin Moscato, Italy

Scents of peach and exotic fruits

RED

Jeantet Chateauneuf-du-Pape, France

Complex with baked cherries and lingering spice

Black Opal Shiraz, Australia

Ripe blackberry flavors and a long and rich finish



45

8.50

59

7.25

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