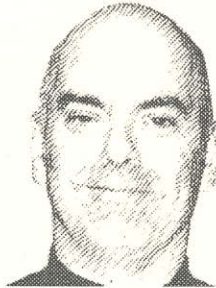


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ⓧ Tonight's featured recipes by Culinary Council member

## Mark Best

*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.*



Following an unconventional path toward a culinary career, Chef Mark Best is known as one of the most innovative chefs in the world today. After working in many of the world's most famous French restaurants, he returned to Australia to become the face of new Australian cuisine. A published author, he currently serves as Executive Chef of the award winning restaurant, Marque.

Located in Sydney, Australia, Marque has been heralded by critics from around the globe. It is the recipient of multiple awards including U.K. Restaurant Magazine's World's 50 Best Restaurants "Breakthrough Award" and ranks among the San Pellegrino World Top 100 Restaurants.

## RECOMMENDED WINES

### WHITE

Gruber Roschitz Riesling, Austria  
Ripe pineapple and pear with mineralic notes



34



Formation Monterrey Sauvignon Blanc, CA  
Dry and crisp with a grassy herbal aroma

9.75

### RED

Perrin Reserve Cotes du Rhone, France  
Distinctive, intense with cherry and spice

44

Meridian Pinot Noir, CA  
Big cherry with hints of strawberry, roses and violets

9.75

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## STARTERS • SOUPS • SALADS

-  **Citrus Delight with Amaretto** GOURMET VEGETARIAN  
cranberry-apple vinaigrette
-  **Goat Cheesecake with Red Onion Jam** GOURMET VEGETARIAN  
puff pastry crust
- Fusion Crab Cakes with Mango Slaw**  
coconut, cilantro, ginger, lime, curry, Indian-spiced tomato chutney
-  **Potato Soup with Lobster**  
chorizo oil
- Pepper Pot Soup**  
root vegetables, dumplings, chunks of beef, ginger, garlic
- French Onion Soup "Les Halles"**  
Gruyère cheese crouton
-  **Chilled Mixed Berry Soup** GOURMET VEGETARIAN  
lemon zest
- Smoked Salmon, Pear and Fennel Salad \***  
red onion, raisins, chive
- Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies

## MAINS

-  **Tortellini with Sun Dried Tomatoes** GOURMET VEGETARIAN  
cheese tortellini, diced tomato, spinach, sun-dried tomato pesto
- Spicy Peanut-Cilantro Salad**  
lime-marinated turkey, fresh corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette
-  **Barramundi with Coconut-Lemongrass Reduction \***  
broccoli florets, seafood-Israeli couscous salad
- Grilled Salmon with Ginger-Cilantro Pesto \***  
basmati rice, sautéed greens, garlic cherry tomatoes
- Curried Beef Short Ribs**  
braised parsnips, carrots, rutabaga and potatoes
- Broiled New York Strip Loin \***  
cauliflower gratin, green peppercorn sauce
- Island-Spiced Rack of Pork**  
mashed Boniato white sweet potato, Island coleslaw
- Chicken Cordon Bleu**  
mushroom medley, zucchini, parsley chateau potato
- Oven-Roasted Chicken**  
quinoa pilaf, herb roasted vegetables, jus
-  **Curried Vegetable Cutlet** GOURMET VEGETARIAN  
Indian spices, garbanzo beans, tomato sauce, baby bok choy