

Appetizers

Sun-Ripened Pineapple Delight GREENHOUSE SPA CUISINE

A rich chutney of peaches, strawberries, ginger, white wine, cinnamon and green peppercorns, presented on a fan of sweet pineapple rings and topped with fresh mint

Assorted Sushi Plate

Two pieces each of California maki, tuna nigiri and roe Gunkanmaki, with a side of soy sauce, wasabi and pickled ginger

Prosciutto, Genoa Salami, Melon and Figs

Served with crostini, olives and sun-dried tomato

Steamed Black Mussels

In white wine, garlic, diced tomato and parsley, finished with a touch of heavy cream, served with garlic toast

Soups and Salad

Russian Borscht

A classic soup filled with root vegetables and beetroot and topped with sour cream

Country-Style Lentil Soup

Hearty and nourishing, with tender vegetables and smoky sausage

Minted Melon and Raspberry Soup GREENHOUSE SPA CUISINE

Puréed with freshly squeezed orange juice, cream and sweetened with honey

Tomato and Romaine Salad

Fresh romaine, ripe tomato and diced cucumber, with julienne of carrot and hearts of palm

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Hot Honey Mustard or fat-free Honey Dijon

Entrées

Fusilli with Eggplant and Tomato

Tender corkscrew pasta tossed with roasted eggplant, tomato, garlic, fresh basil, diced shallot and pieces of fresh mozzarella

Tomato and Bread Salad with Tender Chicken Bites

Crispy croutons tossed with diced tomatoes, parsley, finely shredded romaine lettuce and topped with crispy chicken, drizzled with red wine vinegar and olive oil



Seared Cajun Tuna Steak

With plum tomato confit and horseradish rösti potatoes

Argentinean-Style Skirt Steak

Tender steak flavored with a cilantro-lime marinade, grilled and served with chipotle demi-glace, mushroom medley, pesto sautéed zucchini and Lyonnaise potatoes



Veal Chop with Creamy Porcini Sauce

Served with baby vegetables and homemade spätzle

Braised Chicken with Leeks

Tender chicken breast slowly simmered with leeks in a silky, lemon-infused cream sauce, served with sautéed baby carrots and crispy potato croquet

Chiles Rellenos

Oven-Roasted poblano peppers stuffed with Monterey Jack cheese, coated and pan-fried, served with green chili sauce and Mexican-style rice



Culinary Council Featured Menu Item



CULINARY COUNCIL

HOLLAND AMERICA LINE

Rudi Sodamin
David Burke
Jonnie Boer

Markus Samuelsson
Jacques Torres
Charlie Trotter

Holland America Line has brought together an extraordinary group of talented chefs from around the world. Working with our Master Chef Rudi Sodamin they have come up with unique dishes just for Holland America Line that will enhance your dining experience.

Tonight's Featured Council Chef Rudi Sodamin

Master Chef, Artisan and Culinary Consultant for Holland America Line. Chef Rudi is an internationally respected food authority. He is the most highly decorated chef working on the world's oceans, and one of the industry's most innovative and peripatetic chefs. Chef Rudi revolutionized culinary practices and perceptions on the most prestigious cruise lines in the world including Cunard Lines and is the author of numerous internationally published cookbooks, including *Seduction and Spice* (Rizzoli, 2000) and the highly acclaimed Holland America Line Cookbook series, "A Taste of Excellence" (2006), "A Taste of Elegance" (2008) and "A Taste of Celebration" (Rizzoli 2010). Sodamin is a member of the Academy Culinaire de France, *Maîtres Cuisiniers de France* and Honoree Member Club des Chefs des Chefs.

Seared Cajun Tuna Steak

With plum tomato confit and horseradish rösti potatoes



Veal Chop with Creamy Porcini Sauce

Served with baby vegetables and homemade spätzle

Available Daily

French Onion Soup "Les Halles"

A Parisian classic of golden simmered onions topped with melted Gruyère cheese

Classic Caesar Salad

Crisp romaine tossed with our very own Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Grilled Coho Salmon

Basted with a soy-ginger glaze, served with wasabi mashed potatoes and seasonal vegetables

Perfectly Grilled Breast of Chicken

A lightly seasoned boneless breast with red-skin potatoes, steamed broccoli and carrots

Your choice of:

Lingonberry Compote or Creamy Mushroom Sauce

Top Sirloin Center-Cut Steak

Accompanied by sautéed mushrooms, fresh green beans and garlic-spiked mashed potatoes

Idaho Baked Potato ♦ White Rice ♦ Steamed Vegetables

Today's Wine Recommendation

Bottle

Alice White Chardonnay, Australia

\$27.00

Alice White Shiraz, Australia

\$27.00

Holland America Line features sustainable seafood

"The US Food and Drug Administration advises that eating uncooked or partially cooked meat, fish, seafood, poultry and/or eggs may present a health risk"