Master Chef Rudi Sodamin Recommends

Caramelized Orange and Grapefruit Cocktail GOURMET VEGETARIAN
Citrus fruit segments dusted with brown sugar and placed
under the broiler, mixed with diced melon and a tequila drizzle

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Apple, Pear and Cucumber Salad GOURMET VEGETARIAN
Marinated in fruit juices and arranged on frisée,
with dried cherries and a Blue cheese crouton

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* Filet of Beef Wellington
Mouthwatering tenderloin of beef topped with a duxelles of duck liver and
mushrooms, wrapped in a puff pastry, served on a mirror of Madeira sauce with
duchess potatoes and a medley of green asparagus and Chinese pea pods

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:
Sun-dried Tomato Pesto or Mushroom Demi-glace

*8 oz. New York Strip Loin Steak
Accompanied by sautéed mushrooms, fresh
green beans and garlic-spiked mashed potatoes

Idaho Baked Potato ♦ White Rice ♦ Steamed Vegetables

Today's Wine Recommendation

Holland America Line only serves sustainable seafood

* 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

Appetizers

Caramelized Orange and Grapefruit Cocktail GOURMET VEGETARIAN
Citrus fruit segments dusted with brown sugar and placed
under the broiler, mixed with diced melon and a tequila drizzle

Lobster Parisienne
Chilled Maine half-lobster accompanied by
vegetable yogurt salad and garlic aïoli dressing

* Carpaccio of Beef Tenderloin
Razor-thin slices drizzled with fruity olive oil, topped with shaved Reggiano-Parmigiano
cheese and accompanied with a robust whole grain mustard sauce

Double-Baked Cheese Soufflé GOURMET VEGETARIAN
With arugula and roasted bell peppers

Soups and Salad

Roasted Shallot and Butternut Squash Soup GOURMET VEGETARIAN
Topped with red beet crisps

Chicken and Wild Rice Soup
Wild rice with chunks of chicken in a flavorful chicken broth

Chilled Coconut Nutmeg Soup GOURMET VEGETARIAN
A blend of coconut, yogurt, milk and vanilla finished with a dash of nutmeg

Apple, Pear and Cucumber Salad GOURMET VEGETARIAN
Marinated in fruit juices and arranged on frisée,
with dried cherries and a Blue cheese crouton

*Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian,
Thousand Island, Blue Cheese, Asian Sesame Ginger or fat-free Italian*

Entrées

Ribbon Zucchini Risotto GOURMET VEGETARIAN
Sautéed zucchini ribbons blended with creamy Parmesan
risotto, finished with a roasted red pepper rouille

Blackened Chicken Caesar
Crisp romaine tossed with creamy garlic dressing, sprinkled with Parmesan cheese and
crunchy seasoned croutons, topped with slices of blackened grilled chicken breast

* Sea Bass Sauté
Tender fish fillet topped with red onion, lemon, and capers, served with
a crispy polenta cake, green beans and julienne of red bell pepper

* Filet of Beef Wellington
Mouthwatering tenderloin of beef topped with a duxelles of duck liver and
mushrooms, wrapped in a puff pastry, served on a mirror of Madeira sauce with
duchess potatoes and a medley of green asparagus and Chinese pea pods

* Roasted Rack of Veal
Roasted until tender and encased in a crispy basil coating, accompanied by a
rich forest mushroom sauce, Parisian vegetables and garlic mashed potatoes

Quail with Apricot Bread Stuffing
Tender quail stuffed with Grand Marnier-scented apricot breading, served on
a Port wine reduction with Savoy cabbage, roasted potatoes and cherry tomatoes

Oven-Baked Eggplant Parmigiana GOURMET VEGETARIAN
Slices of eggplant breaded with a Parmesan crust, layered with Provolone cheese
and baked in the oven, served with spaghetti tossed in marinara sauce