



ⓧ Tonight's featured recipes by Culinary Council member

### Elizabeth Falkner

*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.*



A San Francisco, Calif., native, Falkner began her career in two famous local eateries before starting her own business as chef and a managing partner for Michelin-recommended Citizen Cake and then Orson. She has since appeared as a guest, judge and competitor on many television food programs.

A leader in the culinary scene, Falkner is the recipient of numerous awards including a nomination for a James Beard Award. She was named one of "America's 10 Top Pastry Chefs" by Bon Appetit magazine and a "Rising Star Chef" by the San Francisco Chronicle. In Dec. 2012, Falkner was inducted into the Culinary Hall of Fame.

### RECOMMENDED WINES

#### WHITE

Stag's Leap, Chardonnay, California, USA  
Array of white fruits with hints of toasted caramel



39



9.75

Simi Sauvignon Blanc, Sonoma, USA  
Nectarine and grapefruit with some flinty notes and a long, crisp finish

39

Chef Rudi Private Label Chardonnay, WA  
buttery citrus flavors

29

7.25

#### RED

Santa Cristina Antinori, Sangiovese, Italy  
Flavors of red cherry with soft tannins and mouthwatering acidity

34

Plo Du Maorou Red Blend, France  
Rich, complex and full of dark fruit, lighter prune and tobacco

34

Chef Rudi Private Label Cabernet Sauvignon, WA  
accents of cranberry, currant and plum

29

7.25

\* 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.



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## STARTERS • SOUPS • SALADS

### Italian Prosciutto Ham

cantaloupe, arugula



### Garden Symphony with Montrachet

Marinated grill-kissed mushrooms, zucchini, asparagus, green bell peppers with creamy herbed goat cheese, served with robust tarragon-balsamic vinaigrette

### Seared Scallops

bacon, tomato, avocado puree, and Basil-scented vinaigrette



### Tomato Soup Florentine

tomato, spinach, pasta



### Cheese Tortellini and Vegetable Soup

tomato, zucchini, celery, carrot, Parmesan cheese



### Chilled Pear, Cucumber and Melon Gazpacho

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers

### Baby Spinach and Button Mushrooms

oven-roasted tomato, red onion, bacon bits, egg, Gorgonzola

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS



### Penne Fresca

garlic, Roma tomato, basil, Parmesan cheese

### \* Sesame Steak Salad

romaine, soy-glazed oyster mushrooms

### \* Pan-Fried Plaice with Salmon Bacon and Shiitake Mushrooms

braised red beets, Swiss chard

### \* Prime Rib of Beef au Jus

green bean almandine, sugar-glazed carrots, baked potato

### Sautéed Pork Chop

plum chutney, kale quinoa

### Roasted Chicken with Sausage Cornbread Stuffing

roasted vegetables with apple wood smoked bacon, green beans, apple cider-chicken gravy



### Spicy Vegetarian Chow Mein

Egg noodles topped with sautéed shiitake mushrooms, scallions, snow peas, bean sprouts and spicy red chili peppers, served with a soy ginger sauce

## HOLLAND AMERICA LINE SIGNATURES



### \* Grilled Salmon with Ginger-Cilantro Pesto

basmati rice, Swiss chard, garlic cherry tomatoes

### \* Broiled New York Strip Loin

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus