
🍷 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 our 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, CA
array of white fruit with hints of toasted caramel

39 9.75

KENWOOD SONOMA SAUVIGNON BLANC, CA
dry and crisp with a grassy herbal aroma

42 10.50

RED

ROSEMOUNT SHIRAZ, AUSTRALIA
ripe blackberry flavors, with a long rich finish

44 11

CLINE CELLARS ZINFANDEL, CALIFORNIA
intense, dusty, wild berry flavors and peppery tannins

39

* 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.

STARTERS • SOUPS • SALADS



FRESH FRUIT MEDLEY

melon, papaya, pineapple, mint-lemon yogurt

ALASKAN SEAFOOD COCKTAIL

bay shrimp, bay scallops, squid, citrus mayonnaise



CHILLED GREEN ASPARAGUS WITH OVEN-ROASTED TOMATOES

buffalo Mozzarella, basil-infused olive oil



SEARED SCALLOPS

bacon, tomato, avocado purée, vanilla-scented vinaigrette

KETCHIKAN FISHERMAN'S CHOWDER

halibut, salmon, cod, shrimp, thyme, celery, potato, corn, sourdough bread bowl

STEAK HOUSE SOUP

beef broth, steak, root vegetables

FRENCH ONION SOUP "LES HALLES"

Gruyère cheese crouton



CHILLED MIXED BERRY SOUP

lemon zest



MIXED SEASONAL GREENS

caramelized apple, toasted walnuts, dried cranberries, cranberry-ginger vinaigrette

CLASSIC CAESAR SALAD

romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons, anchovies

MAINS



PENNE PRIMAVERA

sautéed vegetables, garlic, Parmesan cheese

CHICKEN, PAPAYA AND AVOCADO SALAD

watercress, lime-walnut vinaigrette, walnuts

PAN-SEARED RAINBOW TROUT *

spaghetti, sautéed zucchini

GRILLED SALMON WITH GINGER-CILANTRO PESTO *

basmati rice, Swiss chard, garlic cherry tomatoes

PRIME RIB OF BEEF AU JUS *

green bean amandine, sugar-glazed carrots, baked potato

BROILED NEW YORK STRIP LOIN *

red skin mashed potatoes, cauliflower gratin, green peppercorn sauce

PORK BUCO

tomato sauce, mushroom risotto

ROASTED CHICKEN WITH SAUSAGE CORNBREAD STUFFING

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

OVEN-ROASTED CHICKEN

quinoa pilaf, herb roasted vegetables, jus



EGGPLANT CANNELONI PARMIGIANO

pesto ricotta cheese, asparagus risotto



CULINARY COUNCIL RECIPE



VEGETARIAN