



# Master Chef's Room

*Available exclusively on ms Nieuw Amsterdam,  
includes wine pairings*

## AMUSE BOUCHÉ

*Dungeness Crab Salad with Orange Gelée*

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## PAN SEARED GOOSE LIVER

*Avocado & Raspberry-Kaffir Lime Vinaigrette*

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## FRAPPE OF MAINE LOBSTER & PORCINI BISQUE

*Served "Cappuccino Style"*

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## POTATO-MUSTARD SEED CRUSTED BLACK COD

*Paddlefish & Salmon Caviar*

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## LIME & CANDIED GINGER GRANITÉ

*Intermezzo*

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## DUO OF VEAL "MAÎTRE CUISENAIRE DE FRANCE"

*Veal Sweetbread & Loin with Black Truffle, Pearl Onion & Artichokes Purée*

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## DIALOGUE OF CHOCOLATE SEDUCTION

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## ASSORTMENT OF ARTISAN CHEESES

HONEY & FRUIT COMPOTE

PETITS FOURS

COFFEE AND TEA

Note that this is a sample menu and actual selections may vary on board.

\* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.



**Holland America Line**

*A Signature of Excellence*