



RUDI SODAMIN

Holland America Line's Master Chef and Culinary Council Chairman, is the most decorated chef on the world's oceans.

JONNIE BOER

Dutch-born Chef Jonnie is the chef behind De Librije, recognized as one of "The World's 50 Best Restaurants," De Librije has earned a three-star Michelin rating every year since 2004.

JACQUES TORRES

Known as "Mr. Chocolate," this James Beard award winner proudly serves as Dean of Pastry Arts at the award-winning International Culinary Center.

DAVID BURKE

A leading pioneer of contemporary American cuisine. He trained at the Culinary Institute of America and has been featured on Iron Chef America and Top Chef Masters.

ELIZABETH FALKNER

Chef Falkner is a multiple award winning chef, including a James Beard Foundation Award nominee. Her focus on health minded foods to fuel your body keep her fair light and fresh.

ETHAN STOWELL

His highly acclaimed restaurant group includes 15 plus eateries that range from modern Italian to French brassiere. Ethan is known for fresh, quality ingredients from the Pacific Northwest.

ANDY MATSUDA

A member of the Sushi Chef Organization called the "Yosei-Kai" and world renowned culinary associations spanning the globe and regional cuisine

STARTERS • SOUPS • SALADS

Andy Matsuda

SUSHI ROLL TRIO *

California roll with masago, spicy tuna volcano roll, asparagus-avocado roll

Jonnie Boer

CUCUMBER, GREEN APPLE AND MUSTARD GOAT QUARK

lovage with coconut, sherry-almond dressing

Elizabeth Falkner

CRAB AND DAIKON CAKES

charred scallion, chili-lime vinaigrette

Elizabeth Falkner

ROASTED AND RAW CARROT SALAD

Omega seeds

Rudi Sodamin

ROASTED ZUCCHINI BISQUE

apple, basil

Ethan Stowell

BORLOTTI BEAN AND PASTA SOUP

Parmesan, olive oil

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



MAINS

Ethan Stowell

BAKED RIGATONI WITH ITALIAN SAUSAGE

tomato sauce, oregano

Jonnie Boer

GUINEA FOWL WITH GNOCCHI

fried corn, sour corn, zucchini

David Burke

ROASTED SPICE-CRUSTED PRIME RIB WITH WILD MUSHROOMS *

vegetable stew, horseradish-mustard mousse

Ethan Stowell

TOMATO BRAISED PORK OSSOBUCCO

creamy polenta, baby carrots, gremolata

David Burke

HALIBUT WITH PROSCIUTTO *

lemon-potato puree, tomato concasee, zucchini

Rudi Sodamin

BUTTER BASTED SOLE WITH LEEKS *

couscous salad, roasted squash, apricots

Rudi Sodamin

COCONUT CRUSTED SHRIMP SALAD

beets, green beans, palm hearts, lemon, chive vinaigrette

Elizabeth Falkner

BEET FARRO WITH BLACKENED EGGPLANT HUMMUS

radish, bok choy, napa cabbage, VXO sauce

DESSERTS

Jacques Torres

CHOCOLATE PUFF PASTRY CRAQUELIN

pastry cream, praline

Rudi Sodamin

RICOTTA RASPBERRY TART

vanilla ice cream

Elizabeth Falkner

STICKY TOFFEE AND DATE PUDDING

tabasco-spiced nuts

Elizabeth Falkner

ATHENA

fig, Greek yogurt, filo dough

Rudi Sodamin

THE MASTER CHEF'S SUNDAE

vanilla ice cream, tropical fruit, whipped cream, toasted nuts

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