

Chef Rudi  
"Food is Life – Life is Food"

Artisan and master chef Rudi Sodamin is an internationally respected food authority and the most highly decorated chef working on the world's oceans. Sodamin revolutionized the culinary practices and perceptions of the most prestigious cruise lines in the world and is considered one of the hospitality industry's most innovative and peripatetic chefs. Restless passion and professionalism are the hallmarks that define the life, work and practice of Holland America Line's Culinary Master Chef Rudi Sodamin, whose philosophy is, "All can be done." Rudi's unbridled passion for experiencing global tastes and his exuberant innovation in bringing international cuisines to an increasingly widening audience has been extensively celebrated.

Sodamin has cooked for kings (literally), and other heads of state, and won numerous honors and awards, including being bestowed with the title Maitre de Cuisine of France. Yet Sodamin is a restless artist, a master, never content to sit on the laurels of his last achievement.

*"Cooking is about life, it's about energy,  
it's about joy, it's about sharing."*

**Veuve Clicquot Champagne, France**

A blend of Pinot Noir, Pinot Meunier and Chardonnay with a rich, creamy texture and round balance

**Labouré-Roi Pommard, France**

Powerful scents of black currant, musk and liquorice

**Chateau Ste Michelle & Dr. Loosen**

**Eroica Riesling, Washington**

This Riesling exudes mandarin orange and sweet lime aromas and flavors with subtle mineral notes.

**Castello Banfi Brunello Di Montalcino, Italy**

Soft and velvety with liquorice, spices and cherry notes

**Grahams Six Grapes Reserve, Portugal**

Dark red color with a rich perfume of ripe plums and cherries.

Complex on the palate, with a good structure and a long lingering finish.

**Errazuriz Late Harvest Sauvignon Blanc, Chile**

Golden yellow in color with excellent aromatic intensity. Aromas of citrus and ripe apricots with a taste of honey and raisin.

**ms Nieuw Amsterdam  
Master Chef Rudi's Tasting Menu**

Goose Liver, Mache, Avocado,  
Raspberry Kaffir Vinaigrette

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Frappe of Lobster and Porcini

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Potato Crusted Mustard Seed,  
Sea Bass with Caviar

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Lime and Candied Ginger Granite

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Duo of Veal "Maitre Cusiner de France"  
Black Truffle, Pearl Onion and Purée Artichokes

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Assortment of Artisan Cheeses,  
Honey Comb and Fruit Compote

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Dialogue of Chocolate Seduction

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Petit Fours  
Coffee and Tea