

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

Frappe of Lobster and Porcini

Potato Crusted Mustard Seed,
Sea Bass with Caviar

Lime and Candied Ginger Granite

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

Assortment of Artisan Cheeses,
Honey Comb and Fruit Compote

Dialogue of Chocolate Seduction

Petit Fours
Coffee and Tea