

Holland America Line's Upcoming Culinary Cruises Celebrate Chefs and Recipes From Around the Country

2007-10-23

From wine-country cuisine to the re-invented wholesome fare of early American taverns to Southern-influenced prime seafood, Holland America Line will open its on-board kitchens to over 70 guest chefs from around the country throughout its 2008 cruise season.

Guests can sample the culinary creations of such noted and soon to be noticed chefs as Cornelius Gallagher, former chef at Oceana (NY) and currently with Sonnier and Castle private events, Pichet Ong, chef at P*ong Restaurant, Bobby Stucky, master sommelier at Frasca Food and Wine, Eric Lee, executive chef at Simi Winery, Tenney Flynn, executive chef at GW Fins, Joel Antunes, chef of Joel Restaurant, Max McCalman, Artisinal Cheese, Susan Goss, owner and chef of the West Town Tavern in Chicago and dozens more. Augmenting the chefs will be a score of cookbook authors as well as wine and spirits experts including Bruce Weinstein and Mark Scarbrough, authors of the "Ultimate" cookbook series, and master mixologists Christy Pope and Chad Solomon.

"In our third year of hosting guest chefs on board, we are reaching out to chefs and culinary experts all around the country," said Richard D. Meadows, CTC, executive vice president, marketing, sales, and guest programs. "What better way to entertain our guests than with notable chefs and experts that reflect the variety of cultures and cuisine found here?"

Holland America Line launched its innovative culinary program in 2005 with the installation of state-of-the-art Culinary Arts Centers aboard each of its 13 premium cruise ships offering culinary demonstrations, tastings and hands-on cooking classes aboard every sailing. The line then took the concept further by partnering with Food & Wine magazine to provide guests on select Holland America Line cruises an opportunity to experience demonstrations and seminars conducted by culinary experts covered in the magazine such as 1999 "Best New Chef" winner James Mazzio, executive chef at Via in Denver, Colorado. Another rising star is Christopher Lee, executive chef of New York's Gilt, selected as one of the ten "Best New Chefs" by Food & Wine Magazine for 2006 who is scheduled to sail aboard the ms Rotterdam in March.

In addition to partnering with Food & Wine to secure top experts, Holland America Line showcases its own culinary stars during each of more than 500 annual cruises with demonstrations, tastings and hands-on cooking classes given by the ships' executive chefs and culinary staff. Plus, with the release of the premium line's new cookbook, A Taste of Excellence, guests can learn preparation techniques for some of Holland America's most delectable dishes and lavish libations as part of the Culinary Arts Center experience.

A state-of-the-art "show kitchen at sea," the Culinary Arts Centers resemble the elaborate show kitchens used by celebrity chefs on television cooking programs. Each facility features a theater-style venue, with two large video screens to display overhead and close-up video views of food preparation, and a large cooking display counter where guests can learn from the masters. Culinary demonstrations also are filmed and aired on in-stateroom televisions. Holland America Line invested more than \$13 million to create and install the Culinary Arts Center facilities on each of its ships as part of a \$225 million Signature of Excellence initiative.

This article comes from Hotel News Resource

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