



Holland America Line Takes Special Delivery of Premium Copper River King Salmon in Seattle Aboard Eurodam

June 1, 2018

The premium seafood is featured on the Pinnacle Grill menu on all Alaska-bound ships

Seattle, Wash., June 1, 2018 — The season's first batch of Copper River king salmon arrived in Seattle in late May, and Holland America Line was among the first to secure a supply of the premium fish on *Eurodam*. Frits Van Der Werff, vice president, food and beverage experience, personally inspected the salmon before taking delivery of the valued shipment. Known as a rite of spring in Seattle, the arrival of the fresh Copper River king salmon from Cordova, Alaska, kicks off the annual salmon season. Seattle's Hometown Cruise Line is serving the prized salmon in the Pinnacle Grill specialty restaurant on all seven ships sailing in Alaska this summer.

With prices for Copper River king salmon expected to reach an all-time high this season, the delivery is an extra special treat for guests dining in Pinnacle Grill. Copper River king salmon is highly prized for its delicate flavor, and the Pinnacle Grill menu will feature one of seven unique salmon recipes each night throughout the season.

"Every year, salmon lovers and foodies eagerly await the arrival of the prized Copper River king salmon, and we're excited to give our guests the opportunity to enjoy a delicacy they might not have access to at home or never had the opportunity to try," said Orlando Ashford, Holland America Line's president. "At Holland America Line we're dedicated to giving our guests an authentic experience reflecting the destinations we are visiting, and an important part of that is the local cuisine."

Holland America Line's culinary team created the traditionally simple dishes featuring Copper River king salmon to bring out its flavors using seasonal ingredients. The salmon dishes are:

- Pan-fried with ponzu miso dressing, served with scallions, crispy garlic and toasted pine nuts.
- Seared with saffron beurre blanc creamed leeks, North Sea shrimp, hazelnut relish and micro greens.
- Roasted with hazelnut brown butter, served with tarragon fennel confit, braised endives and ghoo cress.
- Baked with orange-dill gremolata, served with heirloom carrots, red beets, crispy kale and lemon butter.
- Broiled with smoked lobster cream, served with brioche, arugula salad, porcini and shaved truffle.
- Seared with dill-crusted coating with North Sea shrimp white wine butter sauce, served with saffron risotto, squid, clams and fennel.
- Baked with lemon confit and red wine reduction, served with leek, cilantro, cayenne and collard greens.

Salmon plays prominently in Holland America Line's culinary programming in Alaska — from the menus and America's Test Kitchen shows on board to salmon-focused EXC Tours (shore excursions) ashore. Ships sailing in Alaska are *Amsterdam*, *Eurodam*, *Nieuw Amsterdam*, *Noordam*, *Volendam*, *Westerdam* and *Zaandam*.

For more information, contact a travel professional, call 1-877-SAIL-HAL ([1-877-724-5425](tel:1-877-724-5425)) or visit hollandamerica.com.

Editor's note: Photos are available at <https://www.cruiseimagelibrary.com/c/nwzdujz>.

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About Holland America Line [a division of Carnival Corporation and plc (NYSE: CCL and CUK)]

Holland America Line's fleet of 14 ships offers more than 500 cruises to more than 400 ports in 98 countries, territories or dependencies around the world. From shorter getaways to 113-day itineraries, the company's cruises visit all seven continents, with highlights including Antarctica explorations, South America circumnavigations, Cuba cruises and exotic Australia/New Zealand and Asia voyages; four annual Grand Voyages; and popular sailings to the Caribbean, Alaska, Mexico, Canada and New England, Bermuda, Europe and the Panama Canal. The line welcomed *Koningsdam* in 2016 and has a second Pinnacle-class ship, *Nieuw Statendam*, to be delivered in December 2018. A third Pinnacle-class ship will be delivered in 2021.

The company is undergoing \$300 million in brand enhancements to secure its position as the leader in premium cruising. Fleetwide, the ships feature innovative initiatives and a diverse range of enriching experiences focused on destination immersion and personalized travel. Guests can expand their knowledge through an exclusive partnership with O, The Oprah Magazine; during an America's Test Kitchen show; at Explorations Café presented by The New York Times; and by taking a Digital Workshop powered by Windows. Outstanding entertainment fills each evening at venues including Lincoln Center Stage, Billboard Onboard and B.B. King's Blues Club. The dining experience can be savored at a variety of restaurants with menus that feature selections from Holland America Line's esteemed Culinary Council, comprising world-famous chefs who design dishes exclusively for our guests.

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