

Holland America Line Adds Acclaimed Seattle Chef Ethan Stowell to its Award-Winning Culinary Council of Global Experts

January 16, 2018

Renowned Seattle chef will enhance Alaska/Pacific Northwest culinary experiences on Alaska cruises and create new menu items across the fleet for New York Pizza, Lido Market pasta station and signature salads

Seattle, Wash, Jan. 16, 2018 — Holland America Line is amplifying the star power on its award-winning Culinary Council with the addition of Seattle chef Ethan Stowell. The Seattle-based premium cruise line chose the hometown chef to enhance its culinary offerings aboard its fleet of 14 ships, including the line's newest ship *Nieuw Statendam*, which begins sailing Dec. 5, 2018.

Stowell joins an elite team of world-renowned chefs on Holland America Line's Culinary Council, including Master Chef and Culinary Council Chairman Rudi Sodamin and international chefs Jonnie Boer, David Burke, Elizabeth Falkner and Jacques Torres. No other cruise line has a team of six global culinary experts partnering with them to enhance all aspects of their dining experience.

"Our Culinary Council was designed to bring the global leadership of a team of international culinary experts to our onboard dining experience, and we're thrilled to welcome a creative and successful chef like Ethan to the group," said Orlando Ashford, Holland America Line's president. "In partnership with the Culinary Council we continually evolve and enhance our menus, and we're excited to tap into Ethan's passion and knowledge of regional cuisine to enrich our offerings across all our ships."

As part of his relationship with Holland America Line, Stowell will work collaboratively with the cruise line's culinary team to create a narrative that brings the flavors of Alaska and the Pacific Northwest on board its seven ships cruising in the region. Guests will be able to choose regionally inspired dishes in the dining room.

On all ships, several venues will feature menu items from Stowell, including New York Pizza, and in Lido Market Stowell will be revamping the popular Distant Lands Italian station and adding seven signature tossed salads at the Wild Harvest station.

A Stowell-developed signature appetizer and main course also will be featured on the Culinary Council menu in the dining room one evening on each cruise.

About Ethan Stowell

Ethan Stowell is the executive chef and owner of Ethan Stowell Restaurants in Seattle. His highly acclaimed restaurants include Tavolàta, How to Cook a Wolf, Staple & Fancy Mercantile, Ballard Pizza Company, Rione XIII, Bar Cotto, Mkt., Red Cow, Frēlard Pizza Company, Bramling Cross, Marine Hardware, Tavolàta Capitol Hill, Derby at The Shop, and Ballard Pizza Company SLU, as well as Goldfinch Tavern in the Four Seasons Hotel Seattle. His food philosophy is all about keeping it simple, using fresh ingredients and allowing the food to do the talking.

In 2010, Stowell began consulting for the Seattle Mariners. His work with the Mariners helps to bring local products into the stadium for fans to enjoy. Stowell's ongoing chef partnership with Delta Air Lines began in 2017 with the opening of The Delta Sky Club at Seattle-Tacoma International Airport.

Stowell was named one of the Best New Chefs in America by Food & Wine magazine in 2008 and was chosen as a Best New Chef All-Stars in 2013. Stowell also was named one of the Puget Sound Business Journal's 2010 "40 Under 40," a list honoring young business leaders who excel in their industries and show dynamic leadership. He and his wife and business partner, Angela, were the recipients of the 2016 Richard Melman Innovator of the Year Award.

Stowell sits on the Board of Directors of the Woodland Park Zoo, and he and Angela are co-chairs of the United Way of King County 2018 Annual Campaign.

"Ethan Stowell's New Italian Kitchen" was released in September 2010 from Ten Speed Press.

Deeply devoted to his hometown, Stowell is a fervent advocate committed to seeing that Seattle is recognized nationally as a culinary destination. He and his wife and their two young sons live in Seattle's Phinney Ridge neighborhood. To learn more, visit ethanstowellrestaurants.com.

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

Editor's note: Photos are available at https://www.cruiseimagelibrary.com/c/15rvig81

Find Holland America Line on <u>Twitter</u>, <u>Facebook</u> and the <u>Holland America Blog</u>. Access all social media outlets via the <u>Online Communities</u> quick link on the home page at <u>hollandamerica.com</u>.

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 *ms Koningsdam* in 2016 and has a second Pinnacle-class ship, *ms Nieuw Statendam*, to be delivered in December 2018. A third Pinnacle-class ship, due for delivery in 2021, recently was announced.

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 quests.

CONTACT: Sally Andrews **PHONE:** 800-637-5029

EMAIL: <u>pr@hollandamerica.com</u>