

Dinner Menu

Starters

Freshly Grilled Portabello Mushroom and Handpicked Mesclun Lettuce
Marinated with Balsamic, Fresh Basil and Virgin Olive Oil

Delice of the Ocean

Black Tiger Shrimp, Hickory Smoked Pacific Salmon and Steamed Scallop Ceviche
Served with Watercress Sabayon, American Cocktail Sauce and a Touch of Caviar



Etouffée of Langoustine
Presented with Zucchini Roesti

Old Fashioned Chicken Noodle Soup

Cream of Corn Maryland

Chilled Creamy Bing Cherry Soup

Salads

Green Bean and Roma Tomato on Tender Greens
Choice of Blue Cheese, Thousand Island, Ranch, Balsamic Vinaigrette, or French Dressing

Caesar Salad

Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese and Herb Croutons



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with
Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Freshly Grilled Portabello Mushroom and Handpicked Mesclun Lettuce
Marinated with Balsamic, Fresh Basil and Virgin Olive Oil [126 calories, 5 grams of fat]

Old Fashioned Chicken Noodle Soup
[125 Calories, 3 grams of Fat]

Lemon Confit Topped Grouper Fillet
Sautéed Potatoes, Green Beans, Asparagus and Zucchini [412 Calories, 4 grams of Fat]



Georges Blanc

SIGNATURE SELECTION

It is with special pride that we offer our guests the culinary masterpieces of French master chef Georges Blanc. We're honored that we are the only cruise line that can offer the unique recipes and guidance of this legendary master chef, restaurateur, wine connoisseur and bestselling cookbook author. Once you have savored the unparalleled creations of our signature chef —paired with superb wines chosen from his own collection— you will appreciate why Georges Blanc has achieved such international fame.

Main Courses

Penne Siciliana

Durum Wheat Pasta, Tossed with a Sauce of Eggplant, Zucchini, Plum Tomatoes, Cream Pecorino Cheese and Italian Herbs. (Also available as a Starter)

Lemon Confit Topped Grouper Fillet

Sautéed Potatoes, Green Beans, Asparagus, Zucchini, Fennel Butter Sauce

Grilled Jumbo Tiger Shrimps with Beurre Blanc

Served on Leek and Potato, Glazed Mushrooms and Green Peas

Charred Half Spring Chicken

Served with Oklahoma Fried Potatoes, Broccoli and Tomato Salsa



Chateaubriand with Sauce Béarnaise

Sliced, Grilled Aged Beef Tenderloin

Assorted Fresh Vegetables Princess

Vegetarian Entrée; Baked with a Cheese Sauce and Topped with Asparagus

Alternative Selections

Black Tiger Shrimp Cocktail with American Cocktail Sauce

Fresh Fruit Cocktail

Broiled Fillet of Fresh Pacific Salmon

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Premium Black Angus Jumbo Burger

Served on a Freshly Baked Bun with Traditional Garnish and Golden Fries

Grilled New York Sirloin Steak

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



Desserts

AMARETTO CAKE

Almond Flavored Chocolate Cake

BAKED ALASKA

Vanilla Sponge with Assorted Ice Cream and Baked with Meringue

S.P.A. DIET NEW YORK CHEESECAKE

Dessert is Prepared with a Sugar Substitute

Alternative Selections

WARM CHOCOLATE MELTING CAKE

Served with Vanilla Ice Cream

FRESH TROPICAL FRUIT PLATE

**Ice Creams*

VANILLA • CHOCOLATE • STRAWBERRY • BUTTER PECAN

**Sugar-Free Ice Cream is available upon request*

Sherbets

ORANGE • PINEAPPLE • LIME

Cheeses

PORT SALUT • BRIE • GOUDA • IMPORTED SWISS • DANISH BLEU

Beverages

FRESHLY BREWED COFFEE, REGULAR OR DECAFFEINATED • MILK • SKIMMED MILK
HOT CHOCOLATE • ICED, HOT AND HERBAL TEAS • ESPRESSO • CAPPUCCINO

Liqueurs

SAMBUCA • KAHLÚA • GRAND MARNIER
AMARETTO DI SARONNO

Cognacs and Brandies

HARDY V.S.O.P. • HENNESSY V.S.O.P. • COURVOISIER V.S.
FUNDADOR BRANDY

Dessert Wines and Ports

RIESLING, ZELTINGER SONNENUHR, SPÄTLESE SELBACH OSTER
DOW'S LATE BOTTLED VINTAGE • GRAHAM'S SIX GRAPE
QUADY ELECTRA, CALIFORNIA