

Dinner Menu

Starters



Smoked Duck and Caramelized Oranges
Served on Thai Glass Noodle Salad

Duet of Mussels and Shrimps Provencale
Sautéed in Virgin Olive Oil, with Tomatoes, Herbs and Garlic

Fried Mozzarella on Mixed Greens
Served with Marinara Sauce

Cream of Sun-Ripened Tomatoes
Enhanced with a Touch of Gin

Won Ton Soup

Chicken Broth with Vegetables, a Touch of Sesame Oil and Soy
Garnished with a Chicken Filled Chinese Pasta Pocket

Chilled Cream of Peaches

Salads

Greek Farmer Salad

Iceberg Lettuce, Cucumbers, Bell Peppers, Tomatoes, Onions, Black Olives and Feta Cheese
Tossed with Vinaigrette

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%.

Marinated Langoustino Tails and Shrimp

Served on Shaved Fennel [90 Calories, 2 grams of Fat, 0 grams of Trans-Fat]

Greek Style Vegetable Salad

Marinated with Low Cal Vinaigrette
[70 Calories, 2 gram of Fat, 0 grams of Trans-Fat]

Seared Supreme of Chicken over Grilled Pineapple

Wild Mushroom Medley and Cured Watermelon [320 Calories, 6 grams of Fat, 0 grams of Trans-Fat]

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GEORGES BLANC SIGNATURE SELECTION

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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

Farfalle with Roast Turkey Breast and Green Peas
Italian Bow Tie Pasta Tossed in a Cream Sauce (Also available as a Starter)

Oven Roasted, Garlic and Olive Oil Rubbed Fillet of Mahi Mahi
Chardonnay Portabello Sauce and Green Peas

Assorted Seafood, Newburg Style
Black Tiger Prawns, Ocean Scallops and Fish Fillets, Tossed with a Creamy Lobster Sauce
Served with Saffron Pilaf Rice

 Grilled, Marinated Center Cut Pork Chop
Spinach Polenta au Gratin, Eggplant and Green Peas

Tenderloin of Beef Wellington
Filet of Beef Topped with Mushroom Mousse, Delicately Wrapped in Puff Pastry
Ginger Carrot Puree and Buttered Broccoli Florets

Black Bean and Vegetable Enchiladas
Vegetarian Entrée; Served with Sour Cream, Guacamole and Mild Salsa

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

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Desserts

BITTER AND BLANC

Warm, Dark and White Chocolate Bread Pudding with Vanilla Sauce

TIRAMISU

*A Delicious Creamy Combination of Contrasting Flavors
Mascarpone Cheese with Coffee and Sweet Chocolate*



COCONUT CAKE

*Diet Coconut Sponge Cake with a Low Calorie Cream
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



Denotes Master Chef Georges Blanc Signature Selection