

Dinner Menu

Starters

Hickory Smoked Alaskan Salmon
Garnished with Purple Onion Rings, Fresh Dill and Baby Capers

Tropical Fruits
Marinated with Lime Juice and a Touch of Tequila

Fried Chicken Tenders on Marinated Cucumber and Lettuce
Served with a Zesty Honey Mustard Sauce

Ziti with Italian Sausage, Assorted Bell Peppers and Fresh Mushrooms
Freshly Grated Parmesan Cheese (Also available as an Entree)



Asparagus Velouté
Asparagus Cream Soup

Beef and Barley Soup with Diced Root Vegetables

Gazpacho Andalouse
Chilled Tomato Broth with Diced Plum Tomatoes, Peppers, Cucumbers and Mediterranean Herbs

Salads

Wedge of Iceberg Lettuce
Garnished with Red and Yellow Cherry Tomatoes and Bacon Bits
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%.

Marinated Fruit with Papaya Smoothie
[130 calories, 3 grams of fat, 0 grams of Trans-Fat]

Wedge of Iceberg Lettuce with Cherry Tomatoes
Tossed with a Low-Calorie Dressing [40 calories, 0.5 grams of fat, 0 grams of Trans-Fat]

Peppered Fillet of Tilapia with Asparagus Fondue
Served with Zucchini Rolls and Vegetable Curls
[330 calories, 8 grams of fat, 0 grams of Trans-Fat]

D71A. 0307



GEORGES BLANC SIGNATURE SELECTION

 *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

Pan Seared Fillet of Tilapia

Herb Butter Sauce with Tomato, Stewed Shallots, and Eggplant Mash

Sweet & Sour Shrimp

Large Tiger Shrimps in a Tangy Sweet and Sour Sauce, Served with Oriental Fried Rice

Chicken a la Grecque

Baked Boneless Chicken Breast with Herbs and Tomato Sauce
Virgin Olive and Basil Oil Roasted Mediterranean Vegetables Tossed with Penne Pasta



Rack of New Zealand Spring Lamb Dijonnaise

Marinated with Garlic and Fresh Herbs, Baked with Dijon Mustard Crust
Roasted Root Vegetables, Broccoli and Sautéed Potato Slices

Grilled, Aged New York Sirloin Steak with Three Peppercorn Sauce

Broccoli Roses and Roasted Red Bliss Potato Wedges

Indian Vegetarian Dinner

Cottage Cheese and Peas, Roasted Vegetables Mash with Indian Spices
Slow Cooked Chick Peas, Indian Bread Stuffed with Cumin Scented Red Onions

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

Barbecued Baby Back Ribs

Served with Creamy Coleslaw, Grilled Spring Onion and Fries

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



Desserts



VANILLA CRÈME BRÛLÉE

Baked Vanilla Cream, Garnished with Assorted Berries

BLACK FOREST GATEAU

Chocolate Cake Filled with Bing Cherries, Heavy Cream and Kirschwasser



DIET ORANGE CAKE

*Diet Sponge Cake Filled with Low Calorie Orange 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 • CAPPUCINO

After Dinner Drinks

Applicable Bar Prices Apply

Liqueurs

SAMBUCA • KAHLÚA • GRAND MARNIER
AMARETTO DI SARONNO

Cognacs and Brandies

HARDY V.S.O.P. • REMY MARTIN V.S.O.P. • COURVOISIER V.S.
FUNDADOR BRANDY

Dessert Wines and Ports

DOW'S LATE BOTTLED VINTAGE • GRAHAM'S SIX GRAPE
QUADY ELECTRA, CALIFORNIA



Denotes Master Chef Georges Blanc Signature Selection

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