

Captain's Welcome Dinner

The Master Summons All Who Sail with Him to Dine as Royal Guests in a Spectacular Celebration of the Seagoing Life.
All Aboard are to Heed the Captain's Wishes of Making Merry on this Special Occasion.

The Captain has Ordered the Very Best of Everything for His Guests, For on His Night, He Salutes Each of You

Bon Appetit!

Starters

Carpaccio of Fresh Pear and Citrus Segments

Thinly Sliced Pears, Orange and Grapefruit Wedges Marinated with Campari and Lime Juice

Black Tiger Shrimp Cocktail

Served with American Cocktail Sauce



Baked Stuffed White Mushrooms

Spinach, Romano Cheese and Fine Herbs

Minestrone Milanese

Italian Vegetable Soup with Plum Tomatoes, Beans and Pasta

West Indian Roasted Pumpkin Soup

Gently Roasted in the Oven, Blended with Chicken Broth and a Touch of Cream

Strawberry Bisque

Chilled Creamy Strawberry Soup with Fresh Mint

Salads

Wilted Spinach and Portobello Mushrooms with Fresh Bacon Bits

Walnut and Blue Cheese 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%.

Chilled Supreme of Fresh Fruit

Melons, Kiwi, Mango and Papaya

[100 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Iced Baby Spinach Leaves, Watercress and Alfalfa Sprouts

Served with Fat Free Italian Dressing [30 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

Chicken Roulade with Butternut Squash Essence

Served with Grilled Vegetables and Berries

[310 Calories, 2 grams of Fat, 0 grams of Trans-Fat]

D72A. 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

Spaghetti Carbonara

Tossed with a Creamy Bacon, Cheese and Garlic Sauce
Also available as Starter

Grilled Fillet of Fresh Victorian Perch

Grilled Beefsteak Tomato Salad, German Lentil Stew and Potato Pancake

Broiled Lobster Tail with Melted Butter

Mushroom Risotto and Broccoli Florets



Supreme of Hudson Valley Duck

Pink Seared Duck Breast, Onion and Tomato Tart
Apple Crisp, Sweet Turnip Puree and Snow Peas

Roasted Prime Rib of Aged American Beef

Baked Potato, Balsamic Glazed Tomatoes, Sautéed Green Beans and Roasted Cauliflower

Chili Rellenos

Tomato and Broccoli Stuffed Pepper, Baked with Aged Cheddar and Manchego Cheese

Alternative Selections

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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GEORGES BLANC SIGNATURE SELECTION

Desserts



CARAMELIZED APPLES ON PUFF PASTRY
Served with Vanilla Cream and Caramel Sauce

CHERRIES JUBILEE

*Dark Cherries in our own Sauce, Flamed with Cherry Brandy
Served over Vanilla Ice Cream*



DIET BANANA GATEAU

*Diet Banana Sponge Cake, Filled with a Low Calorie Banana 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

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