

Dinner Menu

Starters



Prosciutto Ruffles

With Sliced Melons, Basil and Thai Spices Cured Eggplant

A Study in Sushi

Seared Tuna, Salmon Tartar in Spicy Lemon Sauce
Kumamoto Oyster with Marinated Seafood

Smoked Chicken Quesadilla

Mild Guacamole, Tomato, Cilantro Salsa and Sour Cream
Served with Flour Tortilla on a Bed of Field Greens

French Onion Soup

Baked with a Slice of Homemade Bread, Freshly Grated Gruyere and Parmesan Cheese

Black Bean Soup

Served with Steamed Rice and a Touch of Sour Cream

Chilled Cucumber Soup with Dill

Salads

Vine Ripened Tomatoes on Chopped Lettuce

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%.

Spinach and Corn Timbale

Served with Mango and Raspberry Salsa
[180 Calories, 3 grams of Fat], 0 grams of Trans-Fat

Vine Ripened Tomatoes on Chopped Lettuce

Tossed with Fat Free Dressing [60 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

Seared Fillet of Red Snapper over Stewed Fruit

Garnished with Vegetable and Melon Pearls
[290 Calories, 2.5 grams of Fat, 0 grams of Trans-Fat]

D73A.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

Penne Mariscos

Italian Pasta, Tossed with Shrimp, Calamari and Scallops in a Tomato Cream Sauce
(Also available as a Starter)

Seared Pike Perch Sun-dried Tomato Cream

Roasted Cauliflower, Potato Basket with Ratatouille



Free Range Spring Chicken in Creamy Foie Gras Sauce

Braised in Duck Liver Sauce, Grilled Zucchini and Glazed Mushrooms, Basmati Rice

Jerked Pork Loin

Slowly Roasted Center Cut Pork Loin, Marinated in Island Spices and Herbs
Black Bean Stew and Caramelized Plantain

Teriyaki Style Short Ribs from Aged Premium American Beef

Tender Carrots and Celery, Yukon Potato Mash

Baked Herb Polenta

Vegetarian Entrée; Served with a Ragout of Domestic and Wild Mushrooms

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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GEORGES BLANC SIGNATURE SELECTION

Desserts



WARM FIG, DATE AND CINNAMON CAKE
Served with Rum Raisin Ice Cream

STRAWBERRY CHEESECAKE
A Classic Cheesecake Topped with Strawberries



DIET LEMON CAKE
*Diet Lemon Cake with Low Calorie Lemon 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

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