DINING ROOM

Dinner Menu

EXCLUSIVE TO SUITE GUESTS

PRIME TRADITIONS

Every ship in our fleet has its own bistro shop with experienced and knowledgeable staff where steaks and other meats are cut daily. It’s all part of our commitment to serve high-quality cuts in all our dining venues.

STARTERS

SMOKED SALMON CARPACCIO
Red onions, capers and tarragon

CHILLED ORANGE AND BANANA SOUP
julienne basil

MAIN COURSE

DUCK À L’ORANGÉ
With potato croquettes and buttered snow peas

DESSERT

WARM CHOCOLATE BANANA STRUDEL
Crunchy fudge, chocolate and banana, vanilla ice cream and chocolate sauce

RECOMMENDED WINES

A complete wine list is available upon your request.

261  White Blend, FERRARI-CARANO, FUMÉ BLANC, SONOMA, CALIFORNIA
661  CHARDONNAY, CASELO, TOSCANA, "LA PIERA," ITALY
208  RIESLING, SELBACH-OSTER, SELTEN, MOSEL, GERMANY
684  RED BLEND, MARCHESE DE' FRESCOBOLI, CHANTI RUFFINO, "CASTELLO DI NIZZANO," RISERVA, ITALY
705  PINOT NOIR, SPY VALLEY, MARLBOROUGH, NEW ZEALAND

main courses

BAKED CHEESE, CARBONNIER
Gruyère, Swiss or mozzarella, beef-mushroom ragout

WILD MUSHROOM AND GOAT CHEESE PIZZA
Balsamic diplomats

DUCK À L’ORANGÉ
With potato croquettes and buttered snow peas

SLOW ROASTED PORK
Coated with mustard and caraway seeds with pan gravy and roasted potato wedges

PAN-SKILTED TROUT
Potato-leek garnish, corn relish, snow peas, saffron beurre blanc

MUSHROOM CAULIFLOWER
Cauliflower, potatoes and green pea curry with basmati rice, pappardelle and risotto

ACCOMPANIMENTS

Stuffed mushrooms, potato-leek garnish

chef’s inspiration

A three-course dinner suggestion

STARTERS

SMOKED SALMON CARPACCIO
Red onions, capers and tarragon

CHILLED ORANGE AND BANANA SOUP
julienne basil

MAIN COURSE

DUCK À L’ORANGÉ
With potato croquettes and buttered snow peas

DESSERT

WARM CHOCOLATE BANANA STRUDEL
Crunchy fudge, chocolate and banana, vanilla ice cream and chocolate sauce

RECOMMENDED WINES

A complete wine list is available upon your request.

261  White Blend, FERRARI-CARANO, FUMÉ BLANC, SONOMA, CALIFORNIA
661  CHARDONNAY, CASELO, TOSCANA, "LA PIERA," ITALY
208  RIESLING, SELBACH-OSTER, SELTEN, MOSEL, GERMANY
684  RED BLEND, MARCHESE DE' FRESCOBOLI, CHANTI RUFFINO, "CASTELLO DI NIZZANO," RISERVA, ITALY
705  PINOT NOIR, SPY VALLEY, MARLBOROUGH, NEW ZEALAND

classes

LINGUINI WITH POMODORO SAUCE
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

CHICKEN BREAST WITH SEASONAL HERBS
Grilled breast of chicken seasoned with rosemary and served with assorted vegetables

BROILED FILLET OF ATLANTIC COD
Served with chef’s choice of vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK
Grilled to order and served with garlic-herb butter and seasonal vegetables

CELEBRATE CRAWINGS

Make it an evening to truly remember with these special plates.

MAIN LOBSTER (1 ½-2 pounds) $44.00
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter.

SURF AND TURF $53.00
Maine lobster and a juicy, 10-ounce Chops Grille fillet of beef.

CHOPS GRILLE FILET MIGNON $42.00
10 ounces of thick and flavorful tenderloin. Includes choice of Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day.

10% gratuity will be added.