

# 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

Served with a Slice of Houmous 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  
Light 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]

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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

## Liqueurs

SAMBUCA • KAHLUA • 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*