

NORWEGIAN'S CHEF TABLE

WITH WINE PAIRING FROM MASTER SOMMELIER
ANDREA ROBINSON

SCHRAMSBERG, BLANC DE BLANCS - NORTH COAST, CALIFORNIA
Ripe pear fruit, floral and mineral scents and a long finish

MATUA VALLEY, SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND
Latent lime, flint, passion fruit and herb on the palate

Amuse Bouche 'Molecular Gastronome'
Spherical Mango, Vodka & Jalapeño Ravioli

Tomato, Basil, Curry & Lavender Lavosh

***Ahi Tuna Tartare**
Orange Wasabi Glaze | Sesame Crisp

SILVERADO VINEYARDS, CHARDONNAY - NAPA VALLEY, CALIFORNIA
*Lots of crisp apple flavor in balance with soft oak,
excellent structure and mineral notes on the long finish*

Asparagus Cream
Cauliflower Flan | Crispy Beetroot & Saffron Angel Hair

Short Crust Tartlet
Goat Cheese | Sun Dried Tomato Chutney | Basil Oil | Kalamata Olive Tapenade

Granite
Grapefruit & Moscato

Pan Seared Sea Bass
Plantain Crusted | Mango, Papaya & Avocado Salsa | Lobster Velouté

FRANCISCAN, CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA
Whiff of cedar, dark blackberry fruit, and sweet vanilla with dry tannins

***'Milk-Fed' Veal Chop**
Anna Potatoes | Sautéed Spinach | Truffle Veal Jus

Cheese
St. André Triple Crème & Stilton | Honey Comb | Port Wine Infused Figs
Bagel Chips | Pickled Watermelon

Dome
Yogurt Mousse | Lychee Raspberry Crème
Hazel Sablée | Lime Vanilla Reduction

Chocolate Log
'Spiced' Dark Rum Infused Banana
Cocoa Mousse

Lavazza
Italy's Favourite Coffee

The Glenlivet | Baileys Irish Cream | Courvoisier V.S. | Grand Marnier | Kahlúa | Sandeman Founders Reserve

If you have any type of food allergy, please advise your server before ordering.
*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness,
especially if you have certain medical conditions.