

Appetizers

Shrimp & Watermelon Salad
Mozzarella | Lemon-Infused Olive Oil | Fresh Basil

Grilled Vegetable Terrine (v)
Balsamic Dressing | Focaccia

Pork Spring Roll
Papaya Salad | Sweet Chili Dressing

Porcini & Forest Mushroom Timbale (v)
Cream of Grana Padano

Chicken Consommé Flavigny
Morel Mushrooms

Cream of Asparagus Soup
Smoked Salmon

Belgian Endive & Fennel Salad (v)
Bartlett Pear | Almonds | Apple Cider Vinaigrette

NAPA VALLEY'S EARLY HISTORY

Wild grapes have long grown in abundance in Napa Valley, but it took settler George Calvert Yount to tap the area's potential for cultivating wine grapes. Yount built one of the homesteads in the area, planting the first Napa Valley grapes in 1839. Soon after, other pioneers such as John Patchett and Hamilton Walker Crabb helped introduce the first vitis vinifera grapes to the region. Charles Krug, sparking a wave of new growth and expansion, established Napa Valley's first commercial winery in 1861.

Classic Favorites

Dorado Ceviche*
Avocado | Poblano Chile | Tomatoes | Lime | Cilantro

Caesar Salad
Romaine Lettuce | Parmesan | Anchovies | Garlic Croutons Caesar Dressing

Herb-Crusted Rotisserie Chicken
Pan Gravy | Mashed Potatoes | Grilled Tomato

Poached Pacific Salmon
Choron Sauce | Rice Pilaf | Green Beans

Shrimp Rigatoni alla Genovese
Basil Pesto | Parmesan

Steak Frites*
Grilled Tomato | Watercress | Herb Butter

Featured Entrées

Grouper on Ratatouille Sauce
Tomato Petals | Chickpea Croutons

Penne Alfredo
Scallops | Portobello Mushrooms | Red Bell Pepper

Chicken Parmigiana
Mozzarella | Spaghetti Marinara

Braised Lamb Shank
Syrah Reduction | Garlic & Truffle Mashed Potatoes
Minted Parsnips & Carrots

Vegetable Pad Thai (v)
Glass Noodles | Egg | Tofu | Peanuts

Chef's Special

Herbed Garlic Sirloin au Jus*
Loaded Baked Potato | Broccoli | Corn on the Cob

À la Carte

Steamed Whole Cold Water Lobster* \$19.99
1½ to 1¾ Pounds | Drawn Butter | Green Asparagus

Surf & Turf* \$24.99
8-Ounce Certified Angus Beef Filet
Mignon Cold Water Lobster Tail

Wine Recommendations

S. A. Prüm Graacher Himmelreich
Riesling Spätlese – Germany
Stone fruit flavors in a full-bodied, balanced, exquisite wine with distinct mineral and flint nuances
\$12.95 | \$52.00

Spellbound Chardonnay – California
Bright tropical fruit flavors such as pineapple, banana, guava and kiwi balanced with vanilla and crème brûlée
\$9.95 | \$39.00

Lapostolle Casa Merlot – Rapel Valley, Chile
Ripe cherry fruit, Bordeaux-like mocha, earth and vanilla
\$9.50 | \$38.00

Desserts

Strawberry Napoleon
Mixed Berry Coulis

Apricot Rice Pudding
Cinnamon Crème Anglaise

Warm Chocolate Lava Cake
Strawberry Compote | Stracciatella Gelato

Mango, Papaya & Poached Pear
Passion Fruit Vinaigrette

Pineapple Cream Cake
Blackberry Compote | Florentine Cookie | No Sugar Added

Snickerdoodle Pound Cake
Vanilla Ice Cream | White Chocolate Curfs | Fresh Strawberries

Seasonal Fresh Fruit Plate

Daily Selection of Ice Cream & Sherbet

Assorted Cheeses, Grapes & Crackers

YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES. AN 18% GRATUITY AND BEVERAGE SERVICE CHARGE WILL BE ADDED TO YOUR CHECK. PRICES ARE SUBJECT TO CHANGE.

(V) INDICATES A VEGETARIAN DISH.

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. 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.