

## Appetizers

- Prosciutto di San Daniele  
Cantaloupe | Arugula
- Swordfish Carpaccio\*  
Citrus Olive Oil | Frisée | Caperberries
- Bay Scallops au Gratin  
Garlic Toast
- Fava Bean & Morel Risotto (v)  
Parmesan | Truffle
- Petite Marmite Henry IV  
Root Vegetables | Baguette Croutons
- Brittany Artichoke Velouté (v)  
Sour Cream
- Daikon, Carrot & Broccoli Slaw (v)  
Toasted Sesame Seeds | Asian Dressing

### COLUMBUS NEVER ENJOYED A GOOD PASTA AL POMODORO

It's hard to imagine no tomatoes in Italian food, peanuts in Thai food, or chili peppers in Indian food. But that was the case in the year 1450. Prior to Columbus setting forth westward from Europe, none of these things would have been part of the recipes of those cultures. Tomatoes, peanuts and chili peppers are all native to the Americas and were unknown in the Old World. Tomatoes originated in Peru and spread from there to Mexico. Peanuts came from the Amazon, while chili peppers appear to have been domesticated separately in both South and Central America. All three were important crops to many cultures in the New World thousands of years before Europeans had ever heard of them.

## 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

- Grilled Norwegian Salmon Tournedos  
Beluga Lentils | Beurre Blanc
- Garlic Shrimp Parmentier  
Mashed Potatoes | Charred Zucchini | Bouillabaisse Broth
- Roasted Cornish Hen  
Herbed Crust | Peppered Demi-Glace | Shoestring Potatoes  
Green Beans
- Wiener Schnitzel  
Lemon | Capers | Parsley | Warm German Potato Salad
- Winter Vegetable Tajine (v)  
Couscous | Dates | Chickpeas | Sweet Onion Sauce

## Chef's Special

- Beef Wellington\*  
Bordelaise Sauce | Roasted Potatoes | Sautéed Vegetables

## 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

- Laurenz V. Singing Grüner Veltliner – Austria  
Ripe apples and spiciness married to create a fascinating bouquet  
\$9.95 | \$41.00
- Estancia Pinot Noir – Monterey County, California  
Strawberry, vanilla and tarragon notes with a super-silky, long finish  
\$10.95 | \$44.00
- Wolf Blass Yellow Label Shiraz – South Australia  
Black cherry and black pepper complexity with a velvet texture  
\$8.95 | \$36.00

## Desserts

- After Eight Mint Chocolate Mousse  
Hazelnut Crunch | Chantilly Cream
- Boston Cream Pie  
Chocolate Sauce | Strawberries
- Warm Chocolate Lava Cake  
Strawberry Compote | Stracciatella Gelato
- Lychee, Kiwi & Orange Cup  
Passion Fruit, Mint & Basil Vinaigrette
- Strawberry & Mint Profiteroles  
Cherry & Lemon Compote | No Sugar Added
- Honey Crème Brûlée  
Crispy Almond Tuile
- 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.