



Signature Cocktails

Bourbon Orchard

Makers Mark, Frangelico, Apple Juice,
Lemon Juice, Fresh Muddled Ginger,
and Club Soda
\$6.75

Classic Lemon Drop

Absolut Citron, Cointreau,
and Fresh Lemon Juice,
Shaken Thoroughly
with Ice and Strained into a
Sugar Rimmed Chilled Martini Glass
\$8.75

Appetizers

Butternut Squash Soup

Duck Confit

Gazpacho with Seafood

Roasted Garlic Crostini

Salad of Butter and Lola Rosa Lettuce

Pistachios, Olives, Pancetta
Creamy Dijon Vinaigrette

Roasted Beets and Arugula

Warm Goat Cheese Crouton
Extra Virgin Olive Oil and Lemon

Polenta Cake and Asparagus

Porcini Mushroom Cream

Crispy Shrimp Cake

Water Chestnuts and Scallions
Wasabi Cream

*Ahi Tuna Poke

Sesame Seaweed Salad

Your check may reflect applicable VAT
for certain ports or itineraries.

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.



Entrées

*Grilled Filet of Beef

Cremini Mushroom and Potato Hash
Caramelized Shallot Sauce

Sonoma Duck Breast

Roasted Apples, Wild Rice
Black Mission Fig Jus

Boneless Beef Short Rib

Root Vegetables
Scalloped Potatoes

Breast of Chicken

with Linguica Sausage
Polenta Cake, Roasted Peppers

*Butter Roasted Salmon

Mussels and Fennel
Lobster Sauce

Grilled Gulf Shrimp

Gnocchi Romaine
Garlic, Tomato and Scallion Butter

Wild Mushroom Ravioli

Butter Sauce with White Truffle Essence

Desserts

Warm Pear and Ginger Crumble

Honey and Lemon Ice Cream

A Tasting of Chocolate

White Chocolate Brulee,
Chocolate and Praline Cake, Milk Shake

Coconut and Mango Souffle

Pineapple Rum Sauce

Mocha Chocolate Mousse

Vanilla and Raspberry Cream,
Hazelnut Crunch