



CAPTAIN'S TABLE

With The Compliments
&
Regards of

Erik Standal

Erik Standal
Master
Explorer of the Seas

Captain's Gala Dinner

Orange Carpacio

Orange slices, red onion, feta cheese
and cumin mint yogurt

-or-

Escargots Bourguignonne

Baked snails sizzled in garlic-herb butter

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Lobster Bisque

Finished with Cognac and whipped cream

-or-

Oxtail Broth

Beef broth and aged sherry, with a crispy cheese twist

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Traditional Caesar Salad

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Filet of Beef

Whipped potatoes, crimini mushrooms,
green peppercorn sauce

-or-

Golden Sea Bass

Pan-seared fillet, Spanish sofrito, black olive
polenta and fried capers

-or-

Roasted Duck

Black currant sauce, red cabbage, croquette potatoes

-or-

Eggplant Mozzarella Tower

With chunky plum tomato sauce and balsamic glaze

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Our Pastry Chef's Creation



Explorer of the Seas
"Columbus' Sky" by Lynn Goodpasture
Columbus Dining Room



Get out there.®