

Starters

Spanish Chorizo & Fingerling Potatoes
Red & Green Bell Peppers | Celery
Fennel & Mustard Vinaigrette

Creamy Mushroom Soup
Cajun Chicken

Baby Spinach & Beet Salad
Red Onions | Shaved Pear | Walnut Oil Vinaigrette

Beef Burger Slider*
Country Potato Bun | Sriracha Cabbage Slaw

Shrimp Minestrone
Fennel Broth | White Beans | Garden Vegetable

Sushi / Nigiri*
Salmon | Shrimp | Octopus
Wasabi Soy Dressing

Garden Spring Lettuce Mix
Crunchy Garden Vegetables | Chives
Choice of dressing or vinaigrette:
Ranch, Italian, Blue Cheese, French, Thousand Island,
Mustard Vinaigrette, Balsamic Vinegar & Olive Oil

French Onion Soup
Gruyère Cheese Crouton

Norwegian Smoked Salmon Tartare*
Avocado | English Cucumbers | Lemon-Mustard Dressing

Fried Brie Wedges
Cranberry & Fig Compote | Olive Tapenade

Lemon Chicken Caesar Salad
Romaine Lettuce | Garlic Croutons | Caesar Dressing

NAPA VALLEY'S EARLY HISTORY

Wild grapes certainly grow in abundance in early Napa Valley, but it took settler George Calvert Young to tap the area's potential for cultivating wine grapes. Young 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 in the area, established Napa Valley's first commercial winery in 1861.

Classic Dishes

Roasted Chicken Breast
Mashed Potatoes | Grilled Shallot | Broccoli | Gravy

Flounder Milanese
Arugula Salad | Cherry Tomatoes | Red Onions
Chardonnay Vinegar

Spaghetti Bolognese
Minced Beef | Tomato | Basil

Striploin Steak*
Black Pepper Fingerling Potatoes | Onion Rings
Cajun Butter

Meat Lasagna al Forno
Minced Beef | Tomato Sauce | Mozzarella Cheese
Basil Pesto Drops

Vegetarian Lasagna Rolls
Pomodoro Sauce | Spinach
Portobello Mushrooms | Zucchini | Mozzarella Cheese

Turkey Sausage Lasagna
Spicy Marinara Sauce | Kale | Fennel Seeds
Ricotta Cheese | Smoked Cheddar Cheese

Main Courses

Chimichurri Skirt Steak Salad*
Frisée | Anjou Pear | Red Onion | Cherry Tomatoes
Celery | Sherry Vinaigrette

Linguini Vongole
Chablis & Clam Broth | Little Neck Clams

Yankee Beef Pot Roast
Gratin Potatoes | French Beans | Cabernet Wine Sauce

Szechuan Chicken
Pork Ribs Fried Rice | Spring Onions & Celery Chiffonade

Whole Roasted Bone in Pork Loin*
Country Potato Wedges | Grilled Eggplant | Broccoli
Calvados Sauce

Indian Cauliflower & Potato Curry
Basmati Rice | Papadam | Raita

BBQ Shrimp Burger
Whiskey BBQ Sauce | Roasted Potatoes & Onions
Cabbage & Red Onion Slaw

Chef's Signature Dish

Broiled Salmon*
Roasted Fingerling Potatoes | Broccoli
Fennel Beurre Blanc Sauce

Wine Recommendations

NORTH & SOUTH by Norwegian Cruise Line

Discover these delicious handcrafted proprietary wines created by our very own wine experts who travel up and down the California coast seeking out the most exceptional harvested grapes.

Desserts

Warm Chocolate Volcano
Strawberry Compote | Stracciatella Gelato

Crème Caramel
Fresh Berries | Mint

Pecan Pie
Orange & Ginger Marmalade

Raspberry & Chocolate Truffle Cake
Chocolate Cream | Raspberry Sauce

Coconut Pudding
No Sugar Added
Tropical Fruit Chutney | Coconut Flakes

Caribbean Pineapples
Lychee Mojito Vinaigrette

Banana Split
Vanilla Ice Cream | Chocolate Sauce
Passion Fruit Cream

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 FOR ANY
BEVERAGE ORDER.
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, INCLUDING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH,
EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.