

Dinner Menu

Starters

Chilled Supreme of Fresh Fruit with Peach Schnapps

New England Lobster and Crab Cake

Served with Herb Salad and Roasted Pepper Remoulade



Escargots Bourguignonne

Burgundy Snails in Garlic Butter with an Infusion of Chablis and Pernod

American Navy Bean Soup

Prepared with Bacon and Vegetables

Wild Mushroom Cream Soup

Enhanced with Fresh Herbs

Mango Cream

Iced Mango Cream Soup, Spiced with Fresh Ginger

Salads

Heart of Iceberg Lettuce

Garnished with Florida Orange and Grapefruit Segments

Choice of Blue Cheese, Thousand Island, Ranch, Balsamic Vinaigrette, or French Dressing

Caesar Salad

Hearts of Romaine Lettuce Tossed with our Caesar Dressing

Freshly Grated Parmesan Cheese and Herb Croutons



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Fantasy of Fresh Fruit

Served on Mango and Papaya Coulis

[60 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Heart of Iceberg Lettuce

Garnished with Florida Orange and Grapefruit Segments

Served with Fat Free Italian Dressing [70 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Steamed Fillet of Fresh Pacific Salmon

Served on a Fruit and Vegetable Medley with Lemon Pepper Vinaigrette

[333 Calories, 8 grams of Fat, 0 grams of Trans-Fat]

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GEORGES BLANC SIGNATURE SELECTION

Georges Blanc

SIGNATURE SELECTION

It is with special pride that we offer our guests the culinary masterpieces of French master chef Georges Blanc. We're honored that we are the only cruise line that can offer the unique recipes and guidance of this legendary master chef, restaurateur, wine connoisseur and bestselling cookbook author. Once you have savored the unparalleled creations of our signature chef—paired with superb wines chosen from his own collection—you will appreciate why Georges Blanc has achieved such international fame.

Grilled Chicken Breast

Served over Fettucine, Tossed in Mushroom Cream (Also available as a Starter)

Fresh Pacific Salmon with Dill Mouseline

Grilled Fresh Salmon Fillet with a Dill Butter Sauce, Grilled Tomato
Green Beans and Oven Roasted Potatoes

Neptune Platter

Fried Large Black Tiger Prawns, Calamari Rings and Breaded Fish Fillet
Served with Fried Potatoes and Roasted Bell Pepper Remoulade

Whole Roasted Quail

Filled with a Delicate Herb Stuffing, Marsala Wine Sauce



Veal Cutlet Calvados

Topped with Stewed Apples, Mushrooms in a Creamy Brown Calvados Sauce
Served with Potato Croquette

Tender Roasted Prime Rib of American Beef au Jus

Baked Potato with Traditional Toppings

Zucchini and Eggplant Parmigiana

Vegetarian Entrée; Served on a Lake of Pomodoro Sauce

Alternative Selections

Black Tiger Shrimp Cocktail with American Cocktail Sauce

Fresh Fruit Cocktail

Broiled Fillet of Fresh Pacific Salmon

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Premium Black Angus Jumbo Burger

Served on a Freshly Baked Bun with Traditional Garnish and Golden Fries

Grilled New York Sirloin Steak

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables

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GEORGES BLANC SIGNATURE SELECTION

Desserts



GRAND MARNIER SOUFFLÉ
Served with Orange Vanilla Sauce

CAPPUCCINO PIE
Coffee Ice Cream Pie with Whipped Cream



DIET APPLE PIE
Dessert is Prepared with a Sugar Substitute

Alternative Selections

WARM CHOCOLATE MELTING CAKE
Served with Vanilla Ice Cream

FRESH TROPICAL FRUIT PLATE

Ice Creams

VANILLA • CHOCOLATE • STRAWBERRY • BUTTER PECAN
**Sugar-Free Ice Cream is available upon request*

Sherbets

ORANGE • PINEAPPLE • LIME

Cheeses

PORT SALUT • BRIE • GOUDA • IMPORTED SWISS • DANISH BLEU

Beverages

FRESHLY BREWED COFFEE, REGULAR OR DECAFFEINATED • MILK • SKIMMED MILK
HOT CHOCOLATE • ICED, HOT AND HERBAL TEAS • ESPRESSO • CAPPUCCINO

Liqueurs

SAMBUCA • KAHLÚA • GRAND MARNIER
AMARETTO DI SARONNO

Cognacs and Brandies

HARDY V.S.O.P. • HENNESSY V.S.O.P. • COURVOISIER V.S.
FUNDADOR BRANDY

Dessert Wines and Ports

RIESLING, ZELTINGER SONNENUHR, SPÄTLESE SELBACH OSTER
DOW'S LATE BOTTLED VINTAGE • GRAHAM'S SIX GRAPE
QUADY ELECTRA, CALIFORNIA



Denotes Master Chef Georges Blanc Signature Selection