

# Dinner Menu

## Starters

Freshly Grilled Portabello Mushroom and Handpicked Mesclun Lettuce  
Marinated with Balsamic, Fresh Basil and Virgin Olive Oil

### Delice of the Ocean

Black Tiger Shrimp, Hickory Smoked Pacific Salmon and Steamed Scallop Ceviche  
Served with Watercress Sabayon, American Cocktail Sauce and a Touch of Caviar



Etouffée of Langoustine  
Presented with Zucchini Roesti

Old Fashioned Chicken Noodle Soup

Cream of Corn Maryland

Chilled Creamy Bing Cherry Soup

## Salads

Green Bean and Roma Tomato on Tender Greens  
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%.

Freshly Grilled Portabello Mushroom and Handpicked Mesclun Lettuce  
Marinated with Balsamic, Fresh Basil and Virgin Olive Oil [126 calories, 5 grams of fat]

Old Fashioned Chicken Noodle Soup  
[125 Calories, 3 grams of Fat]

Lemon Confit Topped Grouper Fillet  
Sautéed Potatoes, Green Beans, Asparagus and Zucchini [412 Calories, 4 grams of Fat]



# 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.

### *Main Courses*

#### Penne Siciliana

Durum Wheat Pasta, Tossed with a Sauce of Eggplant, Zucchini, Plum Tomatoes, Cream Pecorino Cheese and Italian Herbs. (Also available as a Starter)

#### Lemon Confit Topped Grouper Fillet

Sautéed Potatoes, Green Beans, Asparagus, Zucchini, Fennel Butter Sauce

#### Grilled Jumbo Tiger Shrimps with Beurre Blanc

Served on Leek and Potato, Glazed Mushrooms and Green Peas

#### Charred Half Spring Chicken

Served with Oklahoma Fried Potatoes, Broccoli and Tomato Salsa



#### Chateaubriand with Sauce Béarnaise

Sliced, Grilled Aged Beef Tenderloin

#### Assorted Fresh Vegetables Princess

Vegetarian Entrée; Baked with a Cheese Sauce and Topped with Asparagus

### *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



## Desserts

### AMARETTO CAKE

*Almond Flavored Chocolate Cake*

### BAKED ALASKA

*Vanilla Sponge with Assorted Ice Cream and Baked with Meringue*

### S.P.A. DIET NEW YORK CHEESECAKE

*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