

# Dinner Menu

## Starters



Smoked Duck and Caramelized Oranges  
Served on Thai Glass Noodle Salad

Duet of Mussels and Shrimps Provencale  
Sautéed in Virgin Olive Oil, with Tomatoes, Herbs and Garlic

Fried Mozzarella on Mixed Greens  
Served with Marinara Sauce

Cream of Sun-Ripened Tomatoes  
Enhanced with a Touch of Gin

### Won Ton Soup

Chicken Broth with Vegetables, a Touch of Sesame Oil and Soy  
Garnished with a Chicken Filled Chinese Pasta Pocket

Chilled Cream of Peaches

## Salads

### Greek Farmer Salad

Iceberg Lettuce, Cucumbers, Bell Peppers, Tomatoes, Onions, Black Olives and Feta Cheese  
Tossed with Vinaigrette

### 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%.

### Marinated Langoustino Tails and Shrimp

Served on Shaved Fennel [90 Calories, 2 grams of Fat, 0 grams of Trans-Fat]

### Greek Style Vegetable Salad

Marinated with Low Cal Vinaigrette  
[70 Calories, 2 gram of Fat, 0 grams of Trans-Fat]

### Seared Supreme of Chicken over Grilled Pineapple

Wild Mushroom Medley and Cured Watermelon [320 Calories, 6 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.

*Main Courses*

Farfalle with Roast Turkey Breast and Green Peas  
Italian Bow Tie Pasta Tossed in a Cream Sauce (Also available as a Starter)

Oven Roasted, Garlic and Olive Oil Rubbed Fillet of Mahi Mahi  
Chardonnay Portabello Sauce and Green Peas

Assorted Seafood, Newburg Style  
Black Tiger Prawns, Ocean Scallops and Fish Fillets, Tossed with a Creamy Lobster Sauce  
Served with Saffron Pilaf Rice

 Grilled, Marinated Center Cut Pork Chop  
Spinach Polenta au Gratin, Eggplant and Green Peas

Tenderloin of Beef Wellington  
Filet of Beef Topped with Mushroom Mousse, Delicately Wrapped in Puff Pastry  
Ginger Carrot Puree and Buttered Broccoli Florets

Black Bean and Vegetable Enchiladas  
Vegetarian Entrée: Served with Sour Cream, Guacamole and Mild Salsa

*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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## Desserts

### BITTER AND BLANC

*Warm, Dark and White Chocolate Bread Pudding with Vanilla Sauce*

### TIRAMISU

*A Delicious Creamy Combination of Contrasting Flavors  
Mascarpone Cheese with Coffee and Sweet Chocolate*



### COCONUT CAKE

*Diet Coconut Sponge Cake with a Low Calorie Cream  
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*