

Dinner Menu

Starters

Vine Ripe Beefsteak Tomatoes and Fresh Buffalo Mozzarella
Marinated with Basil Leaves and Virgin Olive Oil

Fried Shrimps
Pickled Vegetables and Dried Plum Sauce

South Western Style Egg Roll
Marinated Baby Lettuce and Sweet & Sour Salsa

Cream of Garden Fresh Broccoli
Enhanced with Aged Wisconsin Cheddar

Old Fashioned Chicken Noodle Soup



Asparagus Vichyssoise
Chilled Asparagus and Potato Soup
Garnished with Asparagus Tips

Salads

California Spring Mix and Cherry Tomatoes
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%.

Charred Broccoli and Cauliflower Tortellini
Served in Slow Cooked Tomato Broth
[190 Calories, 4 grams of Fat, 0 grams of Trans-Fat]

California Spring Mix
Tossed with Fat Free Italian Dressing
[25 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Grilled Mahi Mahi Fillet on Gazpacho Juice
Served with Stuffed Mushroom and Savoy Cabbage Pouches
[240 Calories, 6 grams of Fat, 0 grams of Trans-Fat]

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GEORGES BLANC SIGNATURE SELECTION

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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, Tossed in a Tomato Cream with Vodka
Freshly Grated Parmesan Cheese; Also available as Starter

Pan Fried Fillet of Red Snapper
Crispy Fried Vegetables, Black Olives, Cauliflower and Grilled Tomato
Lemon and Caper Sauce

Oven Roasted Tom Turkey
Sage and Onion Stuffing, Orange Glazed Yams, Sautéed Scallions, Roasted Cauliflower, Cranberry Jam

Veal Parmigiana
Sautéed Cutlet of Wisconsin Milk Fed Veal, Baked with Italian Plum Tomato Sauce and Mozzarella Cheese

 Grilled Filet Mignon of the Finest Aged American Beef
Sautéed Young Root Vegetables, Potato Gratin, Red Burgundy Wine Sauce

Vegetarian Lasagna with Spinach, Mushrooms and Ricotta Cheese
Vegetarian Entrée; Served on Italian Tomato 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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Desserts

 CHOCOLATE, RASPBERRY AND VANILLA CREAM CAKE
With Almond Sponge, Raspberry Coulis and Raspberry Sorbet

OLD FASHIONED APPLE PIE
On Request with Vanilla Ice Cream

 DIET PUMPKIN PIE

*Light in Calories, but not in Flavor with all the Authentic Spices
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 • CAPPUCINO

Liqueurs

SAMBUCA • KAHLUA • 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