



CAPTAIN'S TABLE

With The Compliments  
&  
Regards of

*Erik Standal*

Erik Standal  
Master  
Explorer of the Seas

## Captain's Gala Dinner

### *Orange Carpaccio*

Orange slices, red onion, feta cheese  
and cumin mint yogurt

-or-

### *Escargots Bourguignonne*

Baked snails sizzled in garlic-herb butter

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### *Lobster Bisque*

Finished with Cognac and whipped cream

-or-

### *Oxtail Broth*

Beef broth and aged sherry, with a crispy cheese twist

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### *Traditional Caesar Salad*

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### *Filet of Beef*

Whipped potatoes, crimini mushrooms,  
green peppercorn sauce

-or-

### *Golden Sea Bass*

Pan-seared fillet, Spanish sofrito, black olive  
polenta and fried capers

-or-

### *Roasted Duck*

Black currant sauce, red cabbage, croquette potatoes

-or-

### *Eggplant Mozzarella Tower*

With chunky plum tomato sauce and balsamic glaze

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### *Our Pastry Chef's Creation*



*Explorer of the Seas*  
*"Columbus' Sky" by Lynn Goodpasture*  
*Columbus Dining Room*



*Get out there.®*