

2011 Dinner Menu

FIRST COURSE

Caramelized Duck en Croute

Duck Confit, Forest Mushrooms, Sage and Monterrey Jack Cheese baked in a Puff Pastry, served over Spaghetti Squash with Dried Cherries, Candied Pecans and a drizzle of Marsala Wine Demi-glace

Mixed Greens with Apples and Strawberries

Fresh Salad Greens tossed with Granny Smith Apples, caramelized Pecans, Strawberries, Grape Tomatoes and crumbled Blue Cheese in a Raspberry Vinaigrette

Shrimp and Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Peppers and Potato with fresh Cream and an herbed Crouton

Seafood Mélange

Fresh Atlantic Sea Scallops, Gulf Shrimp and Blue Crab baked with Peppers and Dijon into a Cake, accompanied with toasted Crostini

MAIN COURSE

Maple-Glazed Chipotle Chicken

Pan-roasted smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream

Argentinean Salmon

Pan-seared fresh Salmon Fillet marinated in spicy Chimichurri Sauce, served over a fried mashed Yucca Cake, topped with a Sweet Corn Posole and crispy Corn Tortilla Strips

Seafood Ravioli Gratinée

Jumbo Ravioli filled with imported Italian Cheeses, topped with Gulf Shrimp, Bay Scallops and a rustic Pomodoro Sauce

Mushroom Braised Short Ribs

Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy Onion Straws

Bourbon and Peach-Glazed Pork Loin

Tender Pork Loin marinated in a Peach Bourbon Glace, served with fresh harvest Green Beans and Sweet Potato Hash Browns

Roasted Vegetable Napoleon

Ragout of Tomato, Zucchini, Eggplant and Summer Squash, layered with a White Bean Purée between crispy Lavash, served with a fresh Basil Marinara

DESSERTS

Dessert Coffee Station

Holiday Dessert Station

Before placing your order, please inform your server if anyone in your party has a food allergy.

Menu items subject to change. Menus are prepared fresh onboard.

