

2011 Holiday Plated Lunch Menu

FIRST COURSE

Classic Caesar

Crisp Romaine Hearts tossed with hand cut Croutons and shaved Parmesan Reggiano in a traditional Caesar Dressing

Shrimp and Corn Chowder

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

Caramelized Duck en Crouete

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

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

Sesame-grilled Salmon Fillet

Fillet of grilled Salmon, roasted with Sesame, Soy and fresh Ginger served atop Jasmine Rice and a Salad of Romaine in a light Rice Wine Vinaigrette

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

Roasted Vegetable Napoleon

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

DESSERT

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.

