

Captain's Welcome Dinner

The Master Summons All Who Sail with Him to Dine as Royal Guests in a Spectacular Celebration of the Seagoing Life.

All Aboard are to Heed the Captain's Wishes of Making Merry on this Special Occasion.

The Captain has Ordered the Very Best of Everything for His Guests, For on His Night, He Salutes Each of You

Bon Appetit!

Starters

A Study in Sushi

Tuna Tataki, Ponzu Sauce, Salmon Tatar in Spicy Lemon Sauce
Kumamoto Oyster with Ceviche South American Style

Mississippi Delta Prawns With American and French Cocktail Sauce



Foie Gras Crème Brule

Purple Fig and Date Jam, Walnut Bread and Candied Grapefruit

Minestrone Milanese

Italian Vegetable Soup with Plum Tomatoes, Beans and Pasta

West Indian Roasted Pumpkin Soup

Gently Roasted in the Oven, Blended with Chicken Broth and a Touch of Cream

Strawberry Bisque

Chilled Creamy Strawberry Soup with Fresh Mint

Salads

Mixed Garden and Field Greens

Tomatoes, Cucumbers and Carrots with Choice of 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%.

Mississippi Delta Prawns

With American and French Cocktail Sauce [194 Calories, 3 grams of Fat]

Minestrone Milanese

Italian Vegetable Soup with Plum Tomatoes [119 Calories, 3 grams of Fat]

Pan Seared Fillet of Tilapia

Grilled Beefsteak Tomato Salad, Roesti Potatoes, Asparagus Chantilly Sauce [352 Calories, 5 grams of Fat]

—W— RIESLING - SELBACH-OSTER

ND02A.1105



GEORGES BLANC SIGNATURE SELECTION

—W— WINE SUGGESTION



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

Bigoli alla Carnival

Thick Spaghetti tossed in a Tomato Cream with Vodka and Caviar (Also available as a Starter)

—W— CHARDONNAY - CHATEAU ST. JEAN

Pan Seared Fillet of Tilapia

Grilled Beefsteak Tomato Salad, Roesti Potatoes, Asparagus Chantilly Sauce

—W— RIESLING - SELBACH-OSTER

Broiled Lobster Tail with Melted Butter

Sautéed Green Beans with Green Mango and Roasted Shallot Butter, Potato Tartar

—W— CHARDONNAY - CHATEAU ST. JEAN



Sweet and Sour Duck Breast

Seared Supreme with Glazed Apple
Beet and Turnip, Melting Onion and Spinach Tart

—W— PINOT NOIR - ESTANCIA

Essence of Japan

Jumbo Shrimps in Filo, Salmon and Kelp Tempura Roll in Truffled Yuzu Sauce and Petite Filet Mignon
With Wasabe Pepper Sauce, Bonito Crusted Greens Beans, Poached Tofu Steak on Tosa Zu and Watercress Salad

—W— RIESLING - SELBACH-OSTER

Tamarind Roasted Prime Rib of Aged American Choice Beef

Baked Potato, Balsamic Glazed Tomatoes, Sautéed Green Beans & Cauliflower

—W— CABERNET SAUVIGNON - ST. SUPERY

Artichokes, Zucchini and Cashew Nuts in a Pink Lentil Crusted Eggplant

Vegetarian Entrée; Served with Grilled Butternut Squash Bruschetta

—W— CHARDONNAY - CHATEAU ST. JEAN

Wine Suggestions

RIESLING - SELBACH-OSTER
[MOSEL]

Bright, floral note with appealing fresh fruit characteristics

CHARDONNAY - CHATEAU ST. JEAN
[SONOMA COUNTY]

Elegant, creamy, complex wine with toasty oak and green fruit flavors

PINOT NOIR - ESTANCIA
[MONTEREY]

Lots of bold raspberry and vanilla flavors

CABERNET SAUVIGNON - ST. SUPERY
[NAPA VALLEY]

Flavors of blackberry with concentrated notes of currants, anise and black cherry

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