



ENTRÉES

Organic Arugula and Seared Portobello Mushroom Salad

Shaved Parmesan Cheese, Garlic Croutons with Passion Fruit Vinaigrette

Oak Smoked Salmon Martini and Wakame Salad

Pickled Cucumber and Candied Walnuts

Slow Poached Shrimp Cocktail

Served with Cocktail Sauce Grilled Romaine Caesar Salad, Cherry Tomatoes, Croutons, Balsamic Glaze

Fried Green Tomatoes Cajun Remoulade Sauce

Cream of Pumpkin Soup

Infused with All Spice, Cinnamon and Juniper Berries

New England Corn Chowder

Onions, Celery, Bacon, Fresh Herbs and White Truffle

Simply V.I.P. Gourmet Soup

Ask your Captain for daily selection

LES POISONS

Oven Roasted Caribbean Rock Lobster

Asian Stir Fry of Vegetables, Cilantro and Ginger Lime Sauce

Charcoal Grilled Caribbean Swordfish

Oven Dried Tomatoes, Baby Bok Choy and Ginger Lime Beurre Blanc Pan Seared

Wild Salmon and Crushed Herbed Potatoes

Served with Garden Fresh Vegetables, Vanilla Bean Sauternes Sauce

Shallow Poached Tilapia

Creamy Spinach Mousse and Sautéed Vegetable

Fresh Island Grouper Incrusted in Dried

Plantains Pumpkin Gnocchi with Spinach Puree

Artisanal Hand Rolled Mixed Seafood Ravioli

Tossed in a Creamy A la Vodka Sauce with Fresh Basil

LES VIANDES, VOLAILLES ET ABATS

Duet of Peppercorn Crusted Beef Filet and Caribbean Rock Lobster Tail

Truffle Mashed Potatoes, Garden Vegetables, Lobster Sauce, Madeira Reduction Sauce

Roulade of Organic Chicken Filled with Goose Liver Mousse

Chive Potatoes and a Natural Pan Jus

Pork Tenderloin filled with King Crab Pearl

Onions, Yukon Potatoes with a Sage Pan Jus

Oven Roasted New Zealand Lamb Rack

Creamy Polenta, Roasted Vegetables, Lamb Demi Glace

Jerk Rubbed Black Angus Ribeye Steak

Whipped Cajun Butter, Jamaican Rice, Steamed Organic Asparagus,

Tomato Basil Pasta Onions

Wild Mushrooms and White Truffle Oil

LA SÉLECTION DES DESERT

Ginger Scented Chocolate Mousse Parfait

Warm Chocolate, Cocoa Powder and Whipped Cream

Classical Dominican Rice Pudding

Coffee Tuile and Rum Soaked Raisins

New York Cheesecake

Melted Chocolate and Strawberry Sauce Profiterole Sundae

Dark Chocolate Sauce and Cinnamon Infused Whipped Cream