

TYPICAL 7 NIGHT MENU – MAIN DINING ROOM

Day 1 ~

STARTERS

Tropical Fruits, Marinated with Lime Juice and a Touch of Tequila

Hickory Smoked Alaskan Salmon

Garnished with Purple Onion Rings, Fresh Dill and Baby Capers

Grilled Satay of Chicken Tenderloin

Served with a Zesty Peanut Butter Sauce

Beef and Barley Soup with Diced Root Vegetables

Crema Di Funghi Selvatica

Wild Mushroom Cream Soup with Fresh Herbs

Gazpacho Andalaouse

Chilled Tomato Broth with Diced Plum Tomatoes, Peppers, Cucumbers and Mediterranean Herbs

SALADS

Mixed Garden and Field Greens

Tomatoes, Cucumbers and Carrots with Choice of Dressing

Heart of Romaine Lettuce with Cherry Tomatoes

Tossed with a Creamy Ranch Dressing

MAIN COURSES

Ziti with Italian Sausage, Assorted Bell Peppers and Fresh Mushrooms

Freshly Grated Parmesan Cheese; Also available as Starter

Catch of the Day

Broiled Fillet of Market Fresh Fish with Lemon Capers, Natural Potatoes and Herbed Zucchini

Sweet and Sour Shrimps

Tiger Shrimps in a Tangy Sweet and Sour Sauce, Served with Oriental Fried Rice

Supreme of Chicken A La Greque

Grilled Boneless Chicken Breast with Herbs and Garlic, Served over Linguini and Topped with Plain Tomatoes, Artichoke Hearts and Olives

Duet of New Zealand Lamb

Braised Lamb Shank and Tender Roasted Loin. Boulangere Potatoes, Root Vegetables

Grilled, Aged New York Sirloin Steak with Three Peppercorn Sauce

Roasted Red Bliss Potatoes, Sautéed Green Beans

Madras Style Vegetable Curry

Vegetarian Entrée; Served on Cinnamon Rice

DESSERTS ~ Plus a variety of Ice Creams, Sherbets, Cheese, Beverages – Shown on Page 8

Milk Chocolate Champagne Truffle Cake

Rich Chocolate Dessert with Mocha Cream

Caramelized Lemon Custard

With Basil Ice Cream, Juniper Berry Gin Sauce

Light Espresso and Almond Cake

Wrapped in Phyllo

Diet Apple Mousse Cake

Day 2 ~

STARTERS

Fantasy of Fresh Tropical Fruit and Berries

Arranged on Mango Coulis

Mississippi Delta Prawns

With American and French Cocktail Sauce

Ragout of Wild Mushrooms

Served with Goat Cheese Crostini

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

MAIN COURSES

Trennette Puttanesca

Pasta with Roma Tomatoes, Anchovy Fillets, Capers and Chili; Also available as Starter

Ancho Honey-Basted Fillet of Fresh Pacific Salmon

Presented with Five Bean Salsa and Rice Noodles

Broiled Lobster Tail with Melted Butter

Mushroom Risotto and Broccoli Florets

Whole Roasted Quail Filled with a Delicate Herb Stuffing

Marsala Wine Sauce

Tamarind Rubbed, Tender Roasted Prime Rib of American Beef Au Jus

Baked Potato with Traditional Toppings

Grilled Brochettes of Fresh Garden Vegetables

Vegetarian Entrée; Served with Couscous

DESSERTS ~ Plus a variety of Ice Creams, Sherbets, Cheese, Beverages – Shown on Page 8

Apple Pie

Served with Vanilla Ice Cream Upon Request

Tiramisu

Creamy Mascarpone Cheese with Coffee, Sweet Chocolate and Orange Liqueur

Flourless Chocolate Cake

Diet Pear Tart

Day 3 ~

STARTERS

Prosciutto and Melon

Arrangement of Sun-Ripe Melons and Thinly Sliced Smoked and Aged Italian Ham

Tender Hearts of Tropical Palm and California Artichoke

Marinated with Roasted Tomato Vinaigrette

Escargots Bourguignonne

Burgundy Snails in Garlic Butter with an Infusion of Chablis and Pernod

Lobster Bisque

Hearty Lobster Soup with Cream and Oak Wood Aged Brandy

Black Bean Soup

Served with Steamed Rice and a Touch of Sour Cream

Chilled Cucumber Soup with Dill

SALADS

Mixed Garden and Field Greens

Tomatoes, Cucumbers and Carrots with Choice of Dressing

Heart of Iceberg Lettuce, Garni

Tossed with Fat Free Vinaigrette

MAIN COURSES

Penne Mariscos

Pasta Cooked Al Dente, Tossed with Shrimp and Scallops in a Tomato Cream Sauce; Also available as Starter

Pan-Seared Fillet of Fresh Fish with Roasted Garlic Vinaigrette

Buttered Broccoli Florets and Red Skin Potatoes

Bourbon and Honey Glazed, Roasted Spring Chicken

Corn and Cajun Sausage Dressing, Stewed Tomatoes and Okra, Fried Plantain Chips

Jerked Pork Loin

Slowly Roasted Center Cut Pork Loin, Marinated in Island Spices and Herbs, Black Bean Stew and Caramelized Plantain

Wiener Schnitzel

Pan-fried Breaded Veal Cutlet over Warm Potato Salad with Chives, Sautéed Bean Medley

Tender Roasted Sirloin of American Beef with Charred Chile and Corn Sauce

Horseradish Mashed Potatoes, Grilled Zucchini

Baked Herb Polenta

Vegetarian Entrée; Served with a Ragout of Domestic and Wild Mushrooms

DESSERTS ~ Plus a variety of Ice Creams, Sherbets, Cheese, Beverages – Shown on Page 8

Date and Fig Pudding

Lemon Grass and Pomegranate Sabayon

Cherry Cheesecake

Raspberry, Lemon Verbena Crème Brulee

Diet Chocolate Cake

Day 4 ~

STARTERS

Grilled Baby Vegetables

Served with Tangy Soy Vinaigrette

Cherry-Wood Smoked Breast of Long Island Duckling

Red Burgundy Wine and Onion Marmalade, Garnished with Segments of Florida Orange and Grapefruit

Trio of Squid, Mussel and Shrimps Provencal

Served with Zesty Tomato Stew

Cream of Sun-Ripened Tomatoes with a Touch of Gin

Won Ton Soup

Chicken Broth with Vegetables, a Touch of Sesame Oil and Soy, Garnished with a Chicken and Shrimp Filled Chinese Pasta Pocket

Chilled Cream of Lychees

SALADS

Mixed Garden and Field Greens

Tomatoes, Cucumbers and Carrots with Choice of Dressing

Hearts of Californian Artichokes, Vine Ripe Tomatoes, Fennel and Celery

Served Romaine Lettuce, Creamy Italian Dressing

MAIN COURSES

Farfalle with Smoked Turkey Tenderloin and Green Asparagus Tips

Bell Pepper Confetti and Freshly Grated Parmesan Cheese; Also available as Starter

Pan Fried Fillet of Red Snapper on Lentil Cake

Mediterranean Vegetables and Broccoli

Black Tiger Shrimps and Sliced Leeks in Californian Chardonnay Cream

Served on an Oven Fresh, Flaky Puff Pastry

Broiled Cornish Game Hen on Black Cherry Salsa

Saffron Polenta Roll, Sautéed Vegetable Diamonds

Roast Leg of New Zealand and Spring Lamb with a Rosemary Reduction

Ratatouille Nicoise, Steamed Couscous

Tenderloin of Beef Wellington

Filet of Beef Topped with Mushrooms and Goose Liver Mousse, Delicately Wrapped in Puff Pastry and Oven Baked Ginger Carrot Puree and Buttered Broccoli Florets

Black Bean and Vegetable Enchiladas

Vegetarian Entrée; Served with Sour Cream, Guacamole and Mild Salsa

DESSERTS ~ Plus a variety of Ice Creams, Sherbets, Cheese, Beverages – Shown on Page 8

Caramelized Banana Ragout

Served on Lavender Soaked Brioche with Green Peppercorn Ice Cream

Bitter and Branc

Dark and White Chocolate Pudding

Summer Berries Phyllo Cornets

Diet Cheesecake

Day 5 ~

STARTERS

Vine Ripe Beefsteak Tomatoes and Fresh Buffalo Mozzarella

Marinated with Basil Leaves and Virgin Olive Oil

Langoustino Cocktail with Sauce Louise

Southwestern Style Egg Roll

Marinated Baby Lettuce and Sweet & Sour Salsa

French Onion Soup

Baked with a Slice of Homemade Bread, Freshly Grated Gruyere and Parmesan Cheese

Clam Chowder Maryland

Asparagus Vichyssoise

Chilled Potato Soup with Asparagus Tips

SALADS

Mixed Garden and Field Greens

Tomatoes, Cucumbers and Carrots with Choice of Dressing

Curly Endive and Thinly Sliced Cucumbers

Marinated with a Low Calories Lemon Dressing

MAIN COURSES

Penne, Tossed in a Tomato Cream with Vodka and Caviar

Freshly Grated Parmesan Cheese; Also available as Starter

Broiled Fillet of Pike Perch with Crab Veloute

Minted Couscous, Stir Fried Vegetables

Coquilles St. Jacques

Tender Ocean Scallops with Mornay Sauce au Gratin, Braised Fennel, Presented in a

Golden Potato Ring

Supreme of Chicken Carnival Style

Gently Broiled Breast of Chicken, Stuffed with Spinach and Ricotta, Served on a Light

California Riesling Sauce with a Hint of Tarragon

Veal Parmigiana

Sautéed Cutlet of Wisconsin Milk Fed Veal, Baked with Italian Plum Tomato Sauce and

Mozzarella Cheese

Filet Mignon with California Cabernet Sauce and Gorgonzola Butter

Aged Center-Cut Beef Tenderloin, Grilled to Perfection, Dauphinoise Potatoes, Whole Green

Beans

Vegetarian Lasagna with Spinach, Mushrooms and Ricotta Cheese

Vegetarian Entrée; Served on Italian Tomato Sauce

DESSERTS ~ Plus a variety of Ice Creams, Sherbets, Cheese, Beverages – Shown on Page 8

Chestnut Napoleon on Mandarin Jus

Layers of Puff Pastry, Chocolate Mousse and Chestnut Cream

Prune and Armagnac Tart

Served with Mascarpone Cream and Prune Sauce

New York Cheesecake

Diet Coffee Mousse Cake

Day 6 ~

STARTERS

Freshly Grilled Portabello Mushroom and Handpicked Mecslun Lettuce

Marinated with Basil and Virgin Olive Oil

Delice of the Ocean

Black Tiger Shrimp, Hickory Smoked Pacific Salmon, and Poached Ocean Scallops, Served with Watercress Sabayon, American Cocktail Sauce and Touch of Caviar

Etouffée of Langoustine

Presented with Zucchini Roesti

Game Consommé with Juniper Berries and Aged Sherry

Garnished with Root Vegetable Julienne

Cream of Garden Broccoli and Wisconsin Cheddar

Chilled Zucchini Soup

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

MAIN COURSES

Penne Siciliana

Durum Wheat Pasta, Tossed with a Sauce of Eggplant, Zucchini, Plum Tomatoes, Cream Pecorino Cheese and Italian Herbs; Also available as Starter

Grilled Fillet of Fresh Pacific Salmon with Dill Mousseline

Creamed Spinach, Nouvelle Potatoes

Grilled Black Tiger Jumbo Shrimps

Marinated with Garlic, Hand Crushed Pink Pepper and Virgin Olive Oil, Served with Mont d'Or Potatoes, Cauliflower Mornay and Green Asparagus

Pepper-Seared Supreme of Young Long Island Duckling

Marsala Infused Purple Onion Confit

Tender Roasted Prime Rib of American Beef Au Jus

Baked Potato with traditional Toppings

Assorted Fresh Vegetables Princess

Vegetarian Entrée; Baked with a Cheese Sauce and Topped with Asparagus

DESSERTS ~ Plus a variety of Ice Creams, Sherbets, Cheese, Beverages – Shown on Page 8

Chocolate Mille Feuille

Layers of Crunchy Pastry and Rich Chocolate Cream

Pineapple Coconut Tart

Garnished with Fennel Gelee

Olive Oil Financhirs with Peach Mascarpone

Cream and Phon Sauce

Diet Apple Pie

Day 7 ~

STARTERS

Chilled Supreme of Fresh Fruit with Peach Schnapps

Gravlaks

Thinly Sliced Norwegian Fjord Salmon, Cured with Dill, Sugar and Brandy, Presented with a Sweet Mustard Sauce

Smoked Chicken Fillets

Mild Guacamole, Tomato, Cilantro Salsa and Sour Cream

Served with Flour Tortilla on a Bed of Field Greens

American Navy Bean Soup

Prepared with Bacon and Vegetables

Gumbo Creole

Hearty Chicken Soup with Okra and Rice – An Original Cajun Recipe

Mango Cream

Iced Mango Cream Soup, Spiced with Fresh Ginger

SALADS

Mixed Garden and Field Greens

Tomatoes, Cucumbers and Carrots with Choice of Dressing

Vine Ripened Tomatoes and Cucumber Slices with Fresh Chives

Marinated with Roasted Pepper Vinaigrette

MAIN COURSES

Fettuccini Tossed with a Mushroom Cream

Topped with Grilled Chicken Tenderloins, Freshly Grated Parmesan Cheese; Also available as Starter

Pan-Seared Fillet of Grouper with Caramelized Shallot Vinaigrette

Fava Bean Ragout and Potato Gnocchi

Assorted Seafood, Newburg Style

Black Tiger Prawns, Ocean Scallops and Fish Fillets, Tossed with a Creamy Lobster Sauce

Oven Roasted Tom Turkey

Sage and Onion Stuffing, mashed Yams and Parsnip Puree, Homemade Cranberry Relish

Broiled Center Cut Pork Chop with Mexican Mole

Roasted Glazed Yams and Baby Corn

Chateaubriand with Sauce Béarnaise

Sliced, Grilled Aged Beef Tenderloin

Zucchini and Eggplant Parmigiana

Vegetarian Entrée; Served on a Lake of Pomodoro Sauce

DESSERTS ~ Plus a variety of Ice Creams, Sherbets, Cheese, Beverages – Shown on Page 8

Chocolate Fudge Cake

Tropical Fruit Coulis

Cappuccino Pie

Coffee Ice Cream Pie

Grand Marnier Soufflé

Served with Orange Vanilla Sauce

Diet Lemon Tart

In addition to the Desserts shown each night the following is available every night.

ICE CREAM

Vanilla ♦ Chocolate ♦ Strawberry ♦ Butter Pecan

* Sugar-Free Ice Cream available upon request

SHERBETS

Orange ♦ Pineapple ♦ Lime

CHEESE

Port Salut ♦ Brie ♦ Gouda ♦ Imported Swiss ♦ Danish Bleu

BEVERAGES

Freshly Brewed Coffee, Regular or Decaffeinated ♦ Milk ♦ Skimmed Milk ♦ Hot Chocolate ♦ Iced, Hot and Herbal teas ♦ Espresso (charge) ♦ Cappuccino (charge)

LIQUEURS (charge)

Sambuca ♦ Kahlua ♦ Grand Marnier ♦ Amaretto Di Saronno

COGNACS AND BRANDIES (charge)

Hardy V.S.O.P ♦ Hennessy V.S.O.P ♦ Courvoisier V.S. ♦ Fundador Brandy

DESSERT WINES AND PORTS (charge)

Quady, Electra, California ♦ Weisser Riesling, Neethlingshof ♦ Dow's Late Bottled Vintage ♦ Graham's Six Grape

Also – New York Strip is available any night – just ask.

SAMPLE OF THE SUPPER CLUB MENU

\$25.00 per person fee applies

STARTERS

TRIO OF ESCARGOTS

Baked in Brioche, Wrapped in Rice Paper and Classic Bourguignonne

BEEF CARPACCIO

Sliced Raw Beef Tenderloin with Shaved Parmesan Cheese Marinated Mache Lettuce

SUSHI PLATTER

Ahi Tuna, Shrimp and Unagi with Pickled Ginger and Wasabi

ICED RUSSIAN CAVIAR

1 oz. of Sevruga Caviar with Traditional Condiments and Buckwheat Blinis (Charge will Apply)

SHRIMP COCKTAIL

Colossal Black Tiger Prawns with American Cocktail Sauce

NEW ENGLAND CRAB CAKE

On Roasted Pepper Rémoulade

LOBSTER BISQUE WITH VINTAGE COGNAC

Fleur de Lys and Fresh Cream

BAKED ONION SOUP "LES HALLES"

A Parisian Classic

SALADS

CLASSIC CAESAR SALAD

Hearts of Romaine Lettuce, Traditionally Prepared

BABY LEAF SPINACH AND FRESH MUSHROOMS

With blue cheese, warm bacon dressing.

TOSSED GARDEN SALAD

Greens, Radicchio, Tomato Wedges, Purple Onion Rings and Watercress Choice of House, Ranch or Blue Cheese Dressing

SIDE DISHES

Baked Potato with Trimmings

Sautéed Medley of Fresh Mushrooms

Yukon Gold Mash with Wasabi Horseradish

Spaghetti with Fresh Tomato Sauce

Grilled Fresh Vegetables in Season

Creamed Spinach with Garlic

ENTREES

Our Steaks Are Hand Selected and Aged for 30 Days to Our Specifications. Carefully Handled and Perfectly Cooked.

BROILED NEW YORK STRIP LOIN STEAK

14 oz. Of the Favorite Cut for Steak Connoisseurs

CLASSIC PORTERHOUSE STEAK

Combines the Full Flavor of the Strip Loin with the Tenderness of the Tenderloin,

24 oz. of the Best from Both Worlds

BROILED FILET MIGNON

9 oz. for the True Gourmet

SURF & TURF

Seared Lobster Tail over Tomato Confit, Grilled Filet Mignon over Cardamom Braised Carrots, Pumpkin Ravioli

ALASKAN KING CRAB CLAWS

Served Cold, with Drawn Butter and Roasted Pepper Rémoulade

CHILEAN SEA BASS

Lobster Nage Braised Sea Bass over Young Spinach and Mango Salad

BROILED LOBSTER TAIL

Served With Drawn Butter

BROILED SUPREME OF FREE RANGE CHICKEN

With Blackberry- Port Wine Reduction

GRILLED LAMB CHOPS

Double-Cut Lamb Chops, Served on Five Bean Cassoulet and Rosemary Jus

BROILED PROVIMI VEAL CHOP

Center-Cut from the Highest Grade Milk-Fed Veal

SAUCES AVAILABLE

Three Peppercorn Sauce

Wild Mushroom Sauce

Sauce Béarnaise

DESSERTS

WARM FLOURLESS CHOCOLATE CAKE

Served with Homemade Ice Cream

SYMPHONY OF MOUSSES

Dark and White Chocolate, Orange and Mocha

TRIO OF CREME BRULLEE

Served with Sugar Tuiles and Phyllo Cigar

FRESH FRUITS

Assembly of Tropical Fruits and berries in Season, Served with Homemade Sherbet

SELECTION OF INTERNATIONAL CHEESES

BEVERAGES

FRESHLY BREWED COFFEE

Regular or Decaffeinated

TEA AND HERBAL TEAS

DESSERT WINES (charge)

Quady Electra, California

Weisser Riesling, South Africa

AFTER DINNER DRINKS (charge)

Graham's Six Grape

Dow's 20 Year Tawny

Dow's Vintage Port, '85

De Montal Armagnac Special Reserve

Hardy, V.S.O.P.

Hardy, X.O.

Cles Des Ducs Armagnac, V.S.O.P.

Pinar Del Rio, Gautier X.O.

Hennessy, X.O.

Martell Cordon Bleu

Hennessy Paradis

Courvoisier X.O.

Remy Martin Louis XII

BREAKING DOWN THE MENU

Ancho	Dried poblano pepper (not sure this is correct for this recipe)
Armagnac	Dry brandy distilled in the Armagnac district of France
Au Jus	Served with the natural juices or gravy: <i>roast beef au jus</i> .
Béarnaise	A relative of hollandaise, béarnaise is a reduction of vinegar, tarragon and shallots that is finished with egg yolks and butter.
Bisque	A thick, creamy soup of French origin. It can be made from meat, fish or shellfish. It is thought the name is derived from <i>Biscay</i> , as in Bay of Biscay
Boulangere Potatoes	Sautéed potatoes and onions that are then baked
Brie	A soft-ripened cheese that comes from France. Brie has a delicate and creamy texture and its rich, sweet taste can vary from buttery to mushroomy. This cheese has a thin, edible crust and becomes even more flavorful with age; it tastes best when served at room temperature. Brie is usually made from cow's milk and its quality varies depending on which milk (whole or skim) is used.
Brochettes	Food broiled or roasted on a small skewer or spit
Capers	Used as a pungent condiment in sauces, relishes, and various other dishes
Cappuccino	An Italian coffee made by topping espresso with the creamy foam from steamed milk. Some of the steamed milk is also added to the mix.
Caramelized	To convert or be converted into caramel.
Caviar	The roe (eggs) of various species of sturgeon prepared as a piquant table delicacy, especially in Russia and Iran.
Cilantro	A leafy green herb resembling flat-leaf (Italian) parsley, has a sharp, aromatic, somewhat astringent flavor
Consommé	A clear soup made of strained meat or vegetable stock, served hot or as a cold jelly.
Coquilles	French for "shell"; it can also mean "scallop".
Cornets	French for 'horn,' a cornet can be any of several horn- or cone-shaped items including pastry (filled with whipped cream), a thin slice of ham (filled with cheese), or a paper cone (filled with candy or nuts).
Cornish Game Hen	Small bird
Coulis	A thick sauce made of puréed fruit or vegetables: <i>raspberry coulis</i> .
Couscous	Pasta of North African origin made of crushed and steamed semolina.
Crème Brulee	Custard with a crust of caramelized sugar
Crostini	A piece of thin crisp toast.
Custard	A dish consisting of milk, eggs, flavoring, and sometimes sugar, boiled or baked until set.
Danish Bleu	Blue-veined cheese with rich, tangy flavor and creamy to crumbly consistency.
Escargots	Snails
Espresso	A strong coffee brewed by forcing steam under pressure through darkly roasted, powdered coffee beans.
Etouffée	This popular Cajun dish is a thick, Spicy Stew of Crayfish and vegetables served over white rice. Its rich, deep color and flavor come from the dark brown Roux on which it's based.
Farfalle	Pasta shaped like small butterflies or bow ties
Fava Bean	This tan, rather flat bean resembles a very large Lima Bean. It comes in a large pod that, unless very young, is inedible.

Fennel	The strawlike foliage of the <i>Foeniculum vulgare</i> and the seeds are licorice-scented and are used (especially in Italian cooking) for flavoring. Sweet fennel, or finocchio, is a variety with a thick, bulb-based stalk eaten like celery
Garni	The French word for garnish when used as an adjective describing a food. For example, steak garni usually means vegetables and potatoes accompany it.
Gorgonzola	An Italian cow's milk cheese (48% fat) that is white or yellow and streaked with blue. It has a distinct smell and can have a mellow, strong, or sharp flavor, depending on its degree of maturity. It is similar to the American blue cheese and the French roquefort
Gouda	Firm, smooth cheese similar to cheddar. This Dutch cheese comes in both young and aged forms
Gruyere	Swiss cheese with small holes
Jerked	To cut meat into long strips and dry in the sun or cure by exposing to smoke - relating to a method of barbecuing meat that has been seasoned and wrapped in leaves of the allspice tree
Langoustine	A large, edible prawn
Langoustino	A small shellfish about 1 inch long that have a strong shrimp flavor- similar to a prawn
Leeks	An edible plant (<i>Allium porrum</i>) related to the onion and having a white, slender bulb and flat, dark-green leaves.
Lemon Grass	One of the most important flavorings in Thai cooking, this herb has long, thin, gray-green leaves and a scallion like base. The long, pale green stalks have a woody texture and a lemony scent; seldom eaten because of the fibrous texture; placed in sauces, soups and curries.
Lentil	Annual plant (<i>Lens culinaris</i>) with whitish or pale blue flowers. Its pods contain two greenish-brown or dark-colored seeds, also called lentils, which when fully ripe are ground into meal or used in soups and stews.
Lychees	The nutlike fruit of this tree. Also called <i>litchi nut</i>
Marmalade	Clear, jellylike preserve made from the pulp and rind of fruits, especially citrus fruits
Marsala	A sweet or dry fortified wine of Sicilian origin.
Mascarpone	A fresh soft Italian cheese with a high butterfat content, made from cow's milk enriched with cream
Mornay	Being or served with a white sauce flavored with grated cheese and seasonings
Mousse	Any of various chilled desserts made with flavored whipped cream, gelatin, and eggs: <i>chocolate mousse</i> .
Mousseline	1. Any sauce to which whipped cream or beaten egg whites have been added just prior to serving to give it a light, airy consistency. Mousseline sauce is Hollandaise blended with whipped cream. 2. Various dishes based on meat, fish, shellfish or foie gras (usually pureed) to which whipped cream or, less frequently, beaten egg whites are added to tighten the texture. 3. A term applied to any of various dishes or baked goods that have a light and delicate texture.
Penne	Meaning "quills" in Italian, are tubes of pasta that have angled ends resembling pen nibs. They are available smooth or ridged (rigate).
Phyllo	Pastry dough layered in very thin sheets that become flaky when baked, used especially in Greek and Middle Eastern dishes.
Polenta	A thick mush made of cornmeal boiled in water or stock.
Pomegranate	Fruit, about the size of an apple, bears many seeds, each within a fleshy crimson seed coating, enclosed in a tough yellowish to deep red rind
Pomodoro	Italian for tomato (the first tomatoes in Italy were a yellowish color). Dishes described as al pomodoro are served with a tomato sauce

Port Salut	Cheese with a mild, savory flavor and smooth, satiny texture. It's a perfect partner for fruit.
Portabello	A mature, very large cremini mushroom.
Prawns	Any of various edible crustaceans similar to but larger than the shrimps.
Prosciutto	An aged, dry-cured, spiced Italian ham that is usually sliced thin and served without cooking
Provençal	Typically with olive oil, garlic and tomatoes
Quail	Small bird
Ragout	Well-seasoned meat or fish stew, usually with vegetables.
Ratatouille	A vegetable stew, usually made with eggplant, tomatoes, zucchini, peppers, and onions, seasoned with herbs and garlic.
Riesling	Riesling is considered one of the world's great white wine grapes and produces some of the very best white wines
Risotto	A dish of rice cooked in broth, usually with saffron
Sabayon	Light foamy custard-like dessert served hot or chilled
Saffron	The dried aromatic stigmas of the corm-producing plant (<i>Crocus sativus</i>), used to color foods and as a cooking spice
Satay	Dish of southeast Asia consisting of strips of marinated meat, poultry, or seafood grilled on skewers and dipped in peanut sauce
Soufflé	A light, fluffy baked dish made with egg yolks and beaten egg whites combined with various other ingredients and served as a main dish or sweetened as a dessert
Swiss Cheese	A pale yellow, slightly nutty-flavored flesh with large holes.
Tamarind	Fruit of a Tamarind tree - a tropical Asian evergreen tree
Tarragon	Perennial aromatic Old World herb
Truffle	Any of various chocolate confections, especially one made of a mixture including chopped nuts, rolled into balls and covered with cocoa powder.
Veloute	A white sauce made of chicken, veal, or fish stock thickened with a roux of flour and butter
Verbena	Common name for some members of the Verbenaceae, a family of herbs
Vichyssoise	A rich, creamy potato-and-leek soup that's served cold, garnished with chopped chives
Vinaigrette	Dressing made of vinegar or lemon juice and oil, often flavored with finely chopped onions, herbs, and other seasonings.
Watercress	Pungent leaflets, it is used as a peppery salad green or garnish

KIDS MENU – Same every night
Kids can order from either or both menus.

Fresh Fruit Cocktail
Peanut Butter Jelly Sandwich
Hamburger
Cheeseburger
Chicken Nuggets
Hot Dog
Pepperoni Pizza
Cheese Pizza
French Fries

Ask the Waiter about the Junior Special of the Day

From the Captain's Sweet Treasure Chest
Chocolate Brownies
Ice Creams
Banana Split
Jello with Custard
Assorted Cookies

TYPICAL BREAKFAST IN THE DINING ROOM

GREAT BEGINNINGS

Choice of Grapefruit, Banana, Melon in Season, Orange and Grapefruit Sections, Baked Apple, Stewed Prunes

Breakfast Express

Orange Juice, Scrambled Eggs, Crisp Bacon. Toast and Beverage

Chilled Juices

Orange, Grapefruit, Pineapple, Apple, Tomato, Prune

Cereals

Corn Flakes, Frosted Flakes, Special K, Sugar Pops, Al-Bran, Rabin Bran, Rice Krispies, 40& Bran Flakes, Hot Cream of Wheat, Hot Oatmeal; All Cereals served with Milk

Plain, Strawberry or Peach Yogurt

BREAKFAST ENTREES

Smoked Whitefish

Eggs Carnival

Boiled, Scrambled, Fried or Poached on Toast

Eggs Benedict

Omelette Eggsceptionale

A Light, Fluffy Omelette Prepared Plain or with Ham, Cheese or Combination

Buttermilk Pancakes

Old-Fashioned Style, Warm and Delicious

French Toast

Served with Syrup or Honey

Lox 'N' Bagels

Sliced Nova Scotia Salmon Served Cold with a Toasted Bagel and Cream Cheese

ON THE SIDE

Corned Beef Hash, Sliced Breakfast Ham, Hominy Grits, Hickory-Smoked Sliced Bacon, Hash Browns, Breakfast Link Sausages

FROM THE BAKERY

Danish, Croissant, Muffins, Plain and Raisin English Muffins, Bagels, Whole Wheat and Rye Toast - Served with Guava, Strawberry and Grape Jellies, Orange Marmalade and Honey, Diet Jellies Served on Request

BEVERAGES

Iced, Hot and Herbal Teas ♦ Milk ♦ Skimmed Milk ♦ Freshly Brewed Regular and Decaffeinated Coffee ♦ Hot Chocolate ♦ Espresso (charge) ♦ Cappuccino (charge)

>> Low-Cholesterol Eggs Substitute Available Upon Request

ROOM SERVICE MENU

All Items Not Available on All Ships

Juices:

Orange, Tomato, Apple, Grapefruit

Breads: (served with butter; jelly on request)

Toast - White, Whole Wheat or Rye
Assorted Danish and Croissants
Toasted Bagel and Cream Cheese

Sandwiches:

Turkey
Ham & Cheese
Cheese - choice of American, Swiss or Cheddar
Bacon, Lettuce & Tomato
Peanut Butter & Jelly

Above Sandwiches Served Plain or Toasted with Choice of: White, Whole Wheat or Rye

Roast Beef and Brie on Fresh Baguette
Open Faced Shrimp Salad Sandwich on French Roll
Vegetarian ~ Tomato, Cucumber, Lettuce, & Cream Cheese on Seven-Grain Roll
Creamy Tuna Salad on Toasted English Muffin
Cheddar Cheese, Refried Beans, Lettuce on Whole Wheat Wrap
Shredded Chicken Fajita, Crisp Greens and Guacamole in a Jalapeno and Tomato Wrap
Focaccia Sandwich with Grilled Zucchini, Fresh Mozzarella & Portabello

All Sandwiches are Served with Potato Salad, Coleslaw, Potato Chips or Pretzels.)

Salads and Desserts:

Tossed Garden Salad
Choice of Ranch, Thousand Island, Bleu Cheese or Fat-Free Honey Mustard
Mixed Greens Garnished with Tomato, Cucumber, Radish, and Red Onion.
Choice of Ranch, Thousand Island, Bleu Cheese or Fat-Free Honey Mustard
Caesar Salad with or without Chicken ~ Parmesan Cheese and Herb Croutons
Assorted Vegetable Sticks with Bleu Cheese Dip
Fresh Fruit Salad
Whole Fresh Fruits
Assorted Cookies and Brownies
Chocolate Cake
Strawberry Yogurt
Featured Dessert of the Day

Beverages:

Coffee ~ Regular and Decaf ♦ Tea ~ Hot or Iced ♦ Hot chocolate ♦ Milk ~ Whole, Skim or Chocolate

ROOM SERVICE – CONTINENTAL BREAKFAST

Citrus Segments
Fresh Melon
Banana
Smoked Salmon

Cereals ~

Raisin Bran
Corn Flakes
Cocoa Krispies
Fruit Loops
Mini-Wheats
Rice Krispies
Frosted Flakes
Low Fat Granola
All Bran
Corn pops
Special K

Breakfast Breads

Danish
Croissant
Toast ~ Wheat or White
Muffin
Bagel

Yogurt ~ Strawberry, Raspberry, Plain, Peach

Hot & Cold Beverages

Juice ~ Orange, Grapefruit, Tomato, Apple
Coffee ~ Regular, Decaffeinated
Hot Tea ~ Regular, Decaffeinated
Hot Chocolate
Milk ~ Whole, Skim, Chocolate

PIZZERIA

Margherita

Mozzarella cheese, Basil and Tomato Sauce

A La Rustice

Pepperoni, Tomatoes, Basil and Olive Oil

Napolitana

Olives, peppers, Mushrooms and Tomatoes

Capriciosa

Anchovies, Capers and Tomatoes

De Cuvre

Roasted Garlic, Mushrooms, Sausage and Goat Cheese

Pan

Sausage, Pepperoni, Onion and Tomato

PLUS – they will make any pizza to order

Calzone Al Forno

Sausage, Salami, Tomato and Mozzarella

Caesar Salad

Freshly Tossed and Served Plain or with Chicken. Accompanied by Garlic Bread

On Conquest Class Ships

DELI

Cold Sandwiches

Tuna Salad on White Bread
Smoked Salmon on Bagel
Roast Beef on Baguette
Sweet & Sour Slaw

Hot Sandwiches

Turkey on Country Roll
Grilled Rubeen Sandwich
Pastrami on Rye
Corned Beef on Rye
Corned Beef & Pastrami Combo

FISH & CHIPS

Cold Seafood Appetizers and Salads

Cured Tenderloin of Ahi Tuna Served with Watermelon
Cajun Barbecued Octopus Salad
Ceviche, Marinated Tiger Shrimps, and Red Snapper with Peppers, Lime & Coconut

Hot Main Dishes with Seafood

Panko Fried Blue-Point Oysters
Cider Batter Fried Fish Fillets
Calamari Zucchini Maui Onion Fritters
Bouillabaisse a la Carnival
Steamed Mussels, Gulf Shrimp, Clams and Fillet of Red Snapper Served in a
Tomato and Pesto Broth and Garlic Bread

Tartar Sauce, Mayonnaise, Sweet Chili Sauce, English Mustard Dip

All Main Dishes come with French Fried Potatoes and Marinated Vegetable Sticks