

# BON VOYAGE DINNER

## TO START WITH

Baby Shrimp Cocktail  
Tomato-Horseradish Sauce

Texas Grapefruit Segments  
Splash of Bloody Mary Mix and Epazote Sprinkles

Empanada de Picadillo  
Baked Beef Turnover with Chorizo-Peach Salsa

Creamy Corn Soup  
Roasted Red Bell Peppers

*CookingLight* French Onion Soup with Beef and Barley

Crisp Iceberg Lettuce  
Avocado and Tomato  
Choice of Chipotle Dressing, Traditional or Fat-Free Dressings

## ALWAYS AVAILABLE

Caesar Salad with Herbed Croutons and Parmesan Cheese Flakes

Grilled Supreme of Farm-Raised Chicken

Grilled Salmon Steak with Lemon Butter

Steamed Seasonal Vegetables

Baked Potato with Condiments

## MAIN SELECTIONS

Angel Hair Pasta  
Tossed with Basil Cream, Sprinkled with Toasted Pine Nuts  
Fried Basil and Grated Parmesan Cheese

Roasted Prime Rib  
Provençal Herb-Rub, Mashed Potatoes with Leeks,  
Glazed Asparagus, Vichy Carrots, and Natural Gravy

Turkey Scaloppini alla Milanese  
Caramelized Pearl Onion-Potato Tart, Haricot Vert, and Grilled Tomato Gratin

*CookingLight* Lemon Broiled Orange Roughy on Roasted Vegetables  
Sun-Dried Tomato Pesto

Crisp Polenta with Eggplant and Olive Relish  
Braised with Fennel and Oven-Dried Tomatoes

## DESSERT SELECTIONS

Grand Marnier Soufflé with Warm Chocolate Sauce

Chocolate Pecan Cream Cake with Whiskey-Caramel Fudge Sauce

*CookingLight* Irish Bread Pudding

Raspberry-Chocolate Cake

Raspberry Sherbet - Orange Sherbet

Frozen Banana Yogurt

Vanilla Ice Cream - Chocolate Ice Cream - Butter Pecan Ice Cream  
and Sugar-Free Ice Cream

Chocolate Fudge Sauce - Butterscotch Sauce - Strawberry Sauce

International Cheese Plate with Crackers