

CAPTAIN'S FAREWELL DINNER

MAIN SELECTIONS

TO START WITH

Tomato and Buffalo Mozzarella
Basil Infused Olive Oil and Balsamic Syrup

Cooking Light Grenadine-Crested Pineapple Sun Set on Tropical Fruit

Coconut Crusted Chicken Strips
Orange-Horseradish Dip

Cream of Broccoli
Toasted Almonds

Lemon-Scented Tomato Consommé
Ditalini Noodles

Watercress Salad, Oranges, and Beets
Choice of Raspberry Vinegar, 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

Rollatini alla Valle D'Aosta
Rolled Lasagna Filled with Minced Beef, Pork, Sausages, Currants, Pine Nuts, and Carrots
Baked with Fontina and Parmesan Cheeses

Cooking Light Catalan Chicken Ragoût
Spinach-Parmesan Cheese, Savory New Potatoes, and Spiced Carrots

Roast Lamb Rack Provençal
Gratin Potato, Braised Leeks, Carrots, and Sweet Garlic-Rosemary Jus

Roasted Wahoo Fillet in a Saffron and Fennel Broth
Roasted Thyme-Tomato and Basil Oil

Oriental Vegetables and Tofu Strudel
Fried Rice and Fermented Black Bean Sauce

DESSERT SELECTIONS

Cooking Light Mocha Fudge Pie

Baked Alaska with Raspberry Coulis

Crêpe Soufflé on Chocolate-Curaçao Sauce

Apricot Yogurt Frappé

Pineapple Sherbet - Orange Sherbet

Pineapple Frozen Yogurt

Vanilla Ice Cream - Chocolate Ice Cream - Pistachio Ice Cream
and Sugar-Free Ice Cream

Chocolate Fudge Sauce - Butterscotch Sauce - Strawberry Sauce

International Cheese Plate with Crackers