

## Cocktails

### MINTY ELF MARTINI 11

Grey Goose Vodka, Crème de Cacao White, peppermint schnaps, cream

### RUDOLPH THE RED MARGARITA 11

1800 Reposado tequila, cointreau, pomegranate juice, lime

## White Wine

### DOMAINE STE. MICHELLE BRUT 11 | 44

Columbia Valley, Washington

### CHATEAU STE. MICHELLE 11 | 44

Chardonnay, Washington

## Red Wine

### SOKOL BLOSSER EVOLUTION 13.50 | 54

Pinot Noir, Willamette Valley, Oregon

### OBERON 16 | 64

Cabernet Sauvignon, California

## Appetizers

from the Caribbean

### STRAWBERRY PINEAPPLE PASSION FRUIT

coconut cream syrup

from Scandinavia

### SALMON AND SHRIMP SAMPLER \*

gravlax, smoked salmon, dilled shrimp, mustard sauce

from Asia

### THAI CRAB CAKES

sweet chili-ginger sauce, lime, papaya salad

from the U.S.A.

### PUMPKIN AND APPLE SOUP

toasted pumpkin seeds

from Spain

### GAZPACHO

tomato, cucumber, cilantro, lime juice

from Mexico

### CAESAR SALAD

Cojita cheese, tortilla strips

## Entrées

from Canada

### MAPLE GLAZED BLACK COD\*

shrimp scampi, green beans, pecan wild rice

from Italy

### BUTTERNUT SQUASH RAVIOLI

green zucchini, cherry tomato, basil pesto, fresh mozzarella,

from Norway

### CRACKLING PORK BELLY

braised red cabbage, smashed potato, apple compote

from England

### ROASTED STRIPLOIN BEEF \*

Yorkshire pudding, roasted potatoes, parsnips, green peas

from Austria

### ROASTED GOOSE

red wine braised cabbage, poached apple with cranberries, almond croquette

from the U.S.A.

### CREOLE JAMBALAYA \*

scallops, crayfish, crab, peppers, andouille sausage

from the Mediterranean

### EGGPLANT PARMIGIANA AND WILD MUSHROOM RISOTTO

asparagus coulis

### MORIMOTO EPICE LOBSTER TAIL \*25

lemon foam, seasonal vegetables

### YUZO FRESH BLACK COD \* 25

yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

## Desserts

from France

### CHOCOLATE YULE LOG

almond nougatine

from the USA

### SOUTHERN PECAN PIE

vanilla-bourbon sauce

from Australia

### FRUIT PAVLOVA

whipped cream, fresh fruit

from Canada

### BREAD PUDDING

cherry almond bread pudding

 Vegetarian  No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.  
\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.