

# Gala Dinner

## Starters

### **Creamy Salmon Rillettes**

fresh cucumber caper salad, avruga caviar

### **Marinated Beef Steak Tartar\***

marinated beef with capers and shallots, arugula salad, celery root chips, Dijon mustard aioli

### **V Eggplant Parmesan**

au gratin with mozzarella, Parmesan and basil tomato sauce

### **Lobster Bisque**

roasted Maine lobster stock with sherry and spices, finished with brandy

## Entrées

### **V Greek Salad**

tomato, cucumber, bell pepper, red onion, Kalamata olives and feta cheese

*Lemon, olive oil and oregano dressing*

### **— Fresh Pasta Made on Board**

### **TH V Wild Mushroom Pappardelle**

fresh pasta tossed in a rich wild mushroom and truffle-flavored cream sauce, garnished with shaved grana padano

### **Salmon en Croute**

salmon fillet, sautéed spinach and feta wrapped in flaky puff pastry, white wine velouté, sautéed seasonal vegetables

### **Herb-Crusted Roasted Rack of Lamb\***

mashed potatoes, steamed broccoli, glazed carrots, rosemary lamb jus

### **Surf & Turf\***

grilled beef fillet mignon, broiled lobster tail with steamed asparagus, sautéed mushrooms, truffled mashed potatoes, hot drawn butter

### **V Imam Bayildi**

baked stuffed eggplant with tomatoes, onions, garlic, and spices

## Desserts

### **Royal Cake**

dark chocolate mousse, crunchy praline, vanilla anglaise

### **Baked Alaska**

ice cream-layered sponge cake, caramelized meringue

### **New York Cheesecake**

your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

### **Grandma's Chocolate Cake**

with layers of dulce de leche and chocolate fudge

### **🚫 Mint-Flavored Pineapple Salad**

coconut flakes

### **Ice Cream and Sorbet**

ask your waiter for our assortment of ice cream and sorbets

### **🚫 No Sugar Added Ice Cream**

ask your waiter for our daily selection

### **Cheese Plate**

### **Fresh Fruit Plate**

## Featured Selection



<b>Meats by Linz*</b> 8-oz grilled beef tenderloin with béarnaise or green peppercorn sauce	\$ 19.99
<b>Meats by Linz*</b> 14-oz Porterhouse steak with béarnaise or green peppercorn sauce	\$ 19.99
<b>Broiled Cold Water Lobster Tail</b> hot drawn butter	\$ 19.99
<b>Side Dishes</b> seasoned steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed seasonal vegetables, steamed rice, or whipped potatoes	

18% restaurant gratuities automatically added to all purchases.





## Classic Favorites

<b>Chilled Jumbo Shrimp Cocktail</b> horseradish cocktail sauce	
<b>French Onion Soup</b> splash of Jack Daniel's, Gruyère cheese crostini	
<b>Caesar Salad</b> crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing	
<b>Mezzi Paccheri</b> fresh tomato basil sauce or Alfredo sauce	
<b>Spaghetti Aglio e Olio</b> with garlic and olive oil	
<b>Pasta Bolognese</b> with meat sauce	
<b>Grilled Atlantic Salmon*</b> choice of starch and sautéed seasonal vegetables	
<b>New York Strip Steak*</b> choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce	
<b>Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs</b> choice of starch and seasonal vegetables	

## Sommelier Recommendations

<b>Sparkling Wines</b> Veuve Clicquot, Yellow Label Brut, France	 	\$ 99
<b>White Wine</b> Honig, Sauvignon Blanc, California		\$ 14 \$ 56
<b>Rosé Wines</b> Château d'Esclans, Whispering Angel, France		\$ 15 \$ 60
<b>Red Wines</b> Kendall-Jackson, Vintner's Reserve Merlot, California		\$ 13 \$ 52

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.  
18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.

 Vegetarian  Vegan  No Sugar Added  Deliciously Healthy

MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.