



STARTERS & SALADS

Vietnamese Beef Strip Loin Wrap *
vegetable juliennes in asian vinaigrette

JAMES BEARD FOUNDATION

Annie Pettry - Louisville, KY | Chef Pettry uses classic French techniques on Southern and Midwestern ingredients. Fans of Top Chef will recognize Pettry from season 14.

Tomato & Watermelon Salad •
ricotta cheese, red onion, mint, oil-cured olives and tomato-sherry vinaigrette

"Arancina" Saffron Risotto Croumesqui
fire-roasted romesco sauce

Classic Caesar Salad ♦
crisp romaine, herbed croutons

Market Greens •
lettuce panaché, choice of dressings

SOUPS

Tahitian Lobster Bisque
brandy flamed, crab dumplings

Tomato Soup 'Gastrique' •
roasted country croutons

MAINS & ENTRÉES

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Glazed Wild Shrimp, Spanish Chorizo *
chermoula yogurt, couscous

Pan-Basted Pacific Cod
arugula rice, shrimp nage

Fillet Of Beef Wellington, Truffled Perigord Sauce *
baby carrots, baby zucchini, grilled asparagus

Duck à l' Orange *
classic french dish, potato galettes, baby vegetables

Spaghetti Piemontesi
spinach, parmesan cheese, extra virgin olive oil

Black Pepper Tofu •
chili-fried, spiced sweet soy sauce, white rice

CLASSICS

Grilled North Atlantic Salmon Fillet*
Grilled Chicken Breast*
Grilled Sirloin Steak*

wine pairings

Atalon Sauvignon Blanc
Napa Valley, California
expressing flavors of fresh citrus, papaya and stone fruits
Bottle \$38

Spy Valley Pinot Noir
Marlborough, New Zealand
fruit driven and bold, finely integrated oak
Bottle \$52

sides

potato mash
steamed broccoli & cauliflower
carrots & green beans
truffle-parmesan fries
cajun sweet potato fries
baked potato

SWEETS & ARTISAN CHEESE

Baked Citrus Tart
Italian meringue, raspberry granola

Bittersweet Chocolate Soufflé
vanilla sauce

JAMES BEARD FOUNDATION

Emily Luchetti - San Francisco, CA | With six cookbooks to her credit and numerous awards, chef Luchetti has helped to define what great pastry in America means. Her many honors include; Food Arts magazine Silver Spoon Award, the James Beard Foundation Award for Outstanding Pastry Chef, and the James Beard Foundation Who's Who of Food & Beverage in America.

Red Berry Trifle
(No Sugar Added)
champagne sabayon

Ice Cream & Sorbet
assorted ice cream, sorbet and sugar-free

Fromagerie
artisan cheese, lavash, fig-walnut baguette

♦ Vegetarian Option ♦ Can be prepared for Vegetarian

Please inform your waiter if you have any food allergies or dietary needs. Windstar Cruises galleys are not food allergen-free environments. Our Executive Chef is available to discuss your requirements upon request.
* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions