



STARTERS & SALADS

Spicy Ahi Tuna Poke *
cucumber, radish, avocado, sweet soy sauce

Twice-Baked Goat Cheese Soufflé •
gruyere topping

— JAMES BEARD FOUNDATION —

Jennifer Jasinski - Denver, CO | Fans of Top Chef Masters will recognize Chef Jasinski, a James Beard Foundation award-winner for Best Chef Southwest.

Palm Hearts & Romesco Leaves
ruby grapefruit foam

Classic Caesar Salad •
crisp romaine, herbed croutons

Market Greens •
lettuce panaché, choice of dressings

SOUPS

Sweet Potato & Roasted Peanut Soup
salt-roasted nuts

Minted Pea & Watercress Soup
toasted seeds

MAINS & ENTRÉES

Grilled Moon Fish, Tahitian Pineapple Salsa *
aromatic steamed rice, coconut-vanilla curry sauce

Steamed Black Mussels, White Vermouth Sauce
roasted garlic crostini

— JAMES BEARD FOUNDATION —

Paul Berglund - Minneapolis, MN | Chef Berglund of The Bachelor Farmer in Minneapolis Minnesota celebrates Scandinavian food and is a James Beard Foundation award-winner for Best Chef Midwest.

Roasted Rack of Lamb, Red Wine Jus *
preserved green & red tomatoes, new potatoes

Pan - Basted Chicken Breast
crisp crackling, caramelized carrot puree, tarragon jus

Spaghetti with Meat Balls

tomato sauce, grated parmigiano-reggiano

Baked Brie & Asparagus Tart •
arugula, balsamic, extra virgin olive oil

CLASSICS

Grilled North Atlantic Salmon Fillet*

Grilled Chicken Breast*

Grilled Sirloin Steak*

wine pairings

Caymus Mer Soleil Silver
Monterey County, California
fruit flavors balanced by acidity
Bottle \$46

Oberon Cabernet Sauvignon
Napa Valley, California
deep color, supple tannins
and a vibrant black cherry
Bottle \$48

sides •

potato mash

steamed broccoli & cauliflower

carrots & green beans

truffle-parmesan fries

cajun sweet potato fries

baked potato

SWEETS & ARTISAN CHEESE

Espresso Tiramisu
mascarpone cream, coffee, lady finger sponge

Warm Blueberry Bread & Butter Pudding
toffee sauce

French Apple Jalousie
(No Sugar Added)
apricot glaze, tahitian vanilla ice cream

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