



STARTERS & SALADS

JAMES BEARD FOUNDATION

Renee Erickson - Seattle, WA | Chef Erickson's restaurants are "the reason Seattle is one of the country's most exciting places." She is a James Beard Foundation award-winner for Best Chef Northwest and her hallmark is an innovative approach to Euro-pean country cooking.

Chicken Liver Pâté

pickled shallots

Panko-Crusted Crab Cake

arugula, asparagus, lemon aioli

Moorea Watermelon, Taa & Goat Cheese Salad

black sesame seeds, balsamic syrup

Classic Caesar Salad

crisp romaine, herbed croutons

Market Greens

lettuce panaché, choice of dressings

SOUPS

Jalapeno-Potato Velouté

sour cream

French Onion Soup "Les Halles"

caramelized onions, beef broth, gruyere toast

MAINS & ENTRÉES

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Hugh Acheson - Athens, GA | Food & Wine Magazine named Chef Hugh Acheson the Best New Chef in 2002 and the James Beard Foundation awarded him Best Chef Southeast in 2012. He competed in Bravo's Top Chef Masters, Season 3 and starred as a judge on Top Chef: Season 9.

Gambas Al Ajillo *

roasted garlic, smoked paprika, white bean purée

Seared Sesame-Crusted Tuna *

wasabi potato mash, lime-soy ponzu

Viennese-Style Pork Schnitzel

lingonberry jus, german potato salad

Veal Osso Buco

slow-braised veal shank in red wine-vegetable sauce, rosemary polenta

Shredded Braised Beef Over Penne

tomato ragout, shaved parmesan

Home-Made Potato Gnocchi

peas, asparagus, goat cheese cream

CLASSICS

Grilled North Atlantic Salmon Fillet*

Grilled Chicken Breast*

Grilled Sirloin Steak *

❖ Vegetarian Option ❖ Can be prepared for Vegetarian

wine pairings

Cloudy Bay Sauvignon Blanc

Mariborough, New Zealand palate reveals ripe citrus, stone fruit and lemongrass

Bottle \$64

Duckhorn Vineyard Merlot

Napa Valley, California toffee, dark chocolate, blackberry, smooth vanilla

Bottle \$79

Flan de Leche

baked creamy egg custard, caramel sauce

Summer Mixed Berry Crumble

vanilla sauce

Raspberry Panna Cotta

(No Sugar Added)

vanilla pastry cream

Ice Cream & Sorbet

assorted ice cream, sorbet and sugar-free

Fromagerie

artisan cheese, lavash, fig-walnut baguette

sides

potato mash

steamed broccoli & cauliflower

carrots & green beans

truffle-parmesan fries

cajun sweet potato fries

baked potato

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