



## STARTERS & SALADS

**Tahitian Shrimp Cocktail**, Fresh Vanilla  
passion fruit, cilantro, soy sauce, lime

### JAMES BEARD FOUNDATION

**Amy Brandwein - Wahsington, D.C.** | *Chef Brandwein embraces seasonal Italian fare and is a 2017 James Beard Foundation award finalist for Best Chef Mid-Atlantic.*

**Mushroom Polpettine** ●  
polenta, basil oil

**Philip Anschutz Salad**  
blue cheese, lemon parmesan dressing

**Classic Caesar Salad** ✦  
crisp romaine, herbed croutons

### Market Greens

lettuce panaché, choice of dressings

## SOUPS

**Clear Vegetable Broth** ●  
braised vegetables, orzo, herb pesto

**Moroccan Chicken & Chickpea Soup**  
dried apricot, fresh cut mint

## MAINS & ENTRÉES

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**Grilled Fillet of Branzino** \*  
potato confit, olives, basil & tomato caponata

### Butter-Poached Lobster Tail

parmesan risotto, grilled asparagus, seafood nage

### Turkey Saltimbocca

sweet garlic broccoli, country-style fried potatoes

### Herb-Crusted Beef Tenderloin Steak

parsnip puree, bean cassoulet, madeira jus

### Linguini Pasta with Truffle Essence

house-made butter sauce

### Classic French Ratatouille

tomato, zucchini, eggplant, saffron aioli, basil oil

## CLASSICS

**Grilled North Atlantic Salmon Fillet**\*

**Grilled Chicken Breast**\*

**Grilled Sirloin Steak**\*

## wine pairings

**Collet Esprit Couture Tête Cuvée**  
Champagne, France

*floral notes with a slight vanilla undertone*

Bottle \$98

### Caymus Cabernet Sauvignon

Napa Valley, California

*balanced, rich, expressive and impressively complex*

Bottle \$98

## sides

potato mash

steamed broccoli & cauliflower

carrots & green beans

truffle-parmesan fries

cajun sweet potato fries

baked potato

## SWEETS & ARTISAN CHEESE

**Hot Grand Marnier Soufflé**  
crème anglaise

### French Profiteroles

(No Sugar Added)

chocolate mousse, raspberry coulis

### JAMES BEARD FOUNDATION

#### Keith Rhodes - Wilmington, NC

*Chef Rhodes has a passion for seafood, which he shares at his restaurant Catch. He supports organic growers and local fisheries with sustainable practices.*

### Spice Rum & Vanilla Panna Cotta

lime granite, goat caramel, hazelnut brittle

### 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