



## STARTERS & SALADS

### — JAMES BEARD FOUNDATION —

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

#### **Tomato Tart, Semolina Cheddar Crust** 🍷

parmesan, gruyere, heirloom tomato, arugula and nora chili honey dressing

#### **Parma Ham, Baked Ricotta Flan** \*

balsamic, extra virgin olive oil

#### **Caramelized Apple Salad** 🍷

blue cheese, walnuts, spicy orange vinaigrette

#### **Classic Caesar Salad** ❖

crisp romaine, herbed croutons

#### **Market Greens** 🍷

lettuce panaché, choice of dressings

## SOUPS

#### **Roasted Poblano Pepper and Corn Soup**

smoked paprika, cilantro cream

#### **Italian Minestrone Soup**

chicken broth, cannellini beans, pancetta, tomatoes and root vegetables

## MAINS & ENTRÉES

#### **Tuna & Scallops** \*

sweet potato, coconut broth, tahitian rice

#### **Shrimp & Bay Scallop Mascarpone Risotto**

white wine lobster broth

#### **Herb-Roasted Chicken Breast**

oven-dried tomatoes, creamy whipped potatoes

#### **New York Strip Steak, Roasted Garlic** \*

root vegetable puree, market vegetables

#### **Baked Lasagna Al Forno Bolognese**

tomato and béchamel sauce

#### **Truffle Risotto, Warm Asparagus Salad** 🍷

burro fuso sauce

## CLASSICS

#### **Grilled North Atlantic Salmon Fillet\***

#### **Grilled Chicken Breast\***

#### **Grilled Sirloin Steak\***

🍷 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

## wine pairings

#### **Pouilly Fumé**

Domaine Lebrun, France  
fresh citrus and mineral notes on the palate

Bottle \$42

#### **Château Greysac Cru Bourgeois**

Medoc, France

aromas of cassis, black cherry, plum, vanilla and spice

Bottle \$48

## sides

potato mash

steamed broccoli & cauliflower

carrots & green beans

truffle-parmesan fries

cajun sweet potato fries

baked potato

## SWEETS & ARTISAN CHEESE

#### **Berry Pavlova**

mixed berry yogurt compote

#### **Baked French Custard Crepes**

cream cheese, mascarpone filling

#### **Taha'a Vanilla Panna Cotta**

(No Sugar Added)

poached red wine pears

#### **Ice Cream & Sorbet**

assorted ice cream, sorbet and sugar-free

#### **Fromagerie**

artisan cheese, lavash, fig-walnut baguette