

Starters & Salads

* Spicy Ahi Tuna Poke

cucumber, radish, avocado, sweet soy sauce

Twice Baked Goats Cheese Soufflé

gruyère topping

James Beard Foundation's

CHEF JENNIFER JASINSKI OF DOVER,
COLORADO

Fans of Top Chef Masters will recognize 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

Andalusian Gazpacho

traditional spanish cold soup
cucumber, tomatoes, celery, onions

Mains & Entrées

Breaded Sole Goujons, Artichoke Hearts

cocotte potatoes, sauce tartare

Curried Coconut Shrimp & Chicken Tikka Skewer

basmati rice, cheese naan, yogurt raita, mango chutney

Pan-Basted Chicken Breast, Crisp Crackling

caramelized carrot purée, tarragon jus

James Beard Foundation's

CHEF PAUL BERGLUND, THE BACHELOR FARMER IN MINNEAPOLIS, MN.
Chef Paul celebrates Scandinavian food. Berglund is a James Beard
Foundation award-winner for Best Chef Midwest.

* Roasted Rack of Lamb, Red Wine Jus

preserved green & red tomatoes, new potatoes

Spaghetti Soppresata

home-made italian sausage dumplings, garlic pomodoro sauce

Baked Brie & Asparagus Tart

arugula, balsamic & EVOO

Classics

* Grilled North Atlantic Salmon Fillet, Grilled Chicken Breast

* Grilled Black Angus Sirloin Steak

Sides

Potato Mash, Steamed Broccoli, Cauliflower,
Carrots and Green Beans, Truffle-Parmesan Fries,
Cajun Sweet Potato Fries, Baked Potato

Wine Pairings

Artesa Chardonnay Napa Valley, USA \$38

bright straw yellow in color,
layered with apricot, ripe
apple and pear, wrapping
the flavors in a rich,
generously-textured
mouthfeel

Château Greysac Cru Bourgeois Bordeaux Blend Medoc, France \$42

medium bodied and
aromas of classic cassis,
black cherry, plum, vanilla
and spice, mild tannins
upon release

Sweets & Artisan Cheese

Hot Bittersweet Chocolate Soufflé

vanilla sauce

Espresso Tiramisu

mascarpone cream, coffee, lady fingers

Strawberry Charlotte

(No Sugar Added)
strawberry mousse, vanilla sponge
strawberry gel

Gelato & Sorbet

assorted ice cream, sorbet
and sugar-free

Fromagerie

artisan cheese, lavash fig-walnut baguette

 Vegetarian Options

Can be prepared for Vegetarians

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.

*Public Health Advisory: Consuming raw or
undercooked meats, seafood, shellfish, eggs,
milk, or poultry may increase your risk for
foodborne illness, especially if you have
certain medical conditions.