

Sample

Lunch Buffet Menu



From the Carving Station

Le Pain de Viande au Jus Naturel, Pommes Purée, Légumes et Compote de Pommes

Meatloaf with gravy, mashed potatoes, green peas, and apple compote



Salad

Assortiment de Salades et Crudités

Bean salad, tabboulah, assorted greens, and crudités with dressing and condiments

Fruits de Mer des Côtes de France

Variation of fresh seafood from the coasts of France



Sandwich

Le "Reuben Sandwich" Pain Complet au Pastrami, Chocroute, Sauce Russe, et Fromage Fondu

Reuben sandwich on rye bread with sauerkraut, pastrami, Russian dressing, and melted cheese



Soup

Le Potage de Légumes aux Croutons

Vegetable cream soup with croutons



Pasta

Penne avec Sauce Tomates Epicées, Parmesan

Penne Arrabiatta, penne pasta with spicy tomato sauce and parmesan cheese



Dessert

Sélection de Fromages, Pâtisseries Maison, Fruits et Glaces

Selection of fine cheeses and homemade desserts including:

Mandarin cream pie

Chocolate tartlettes

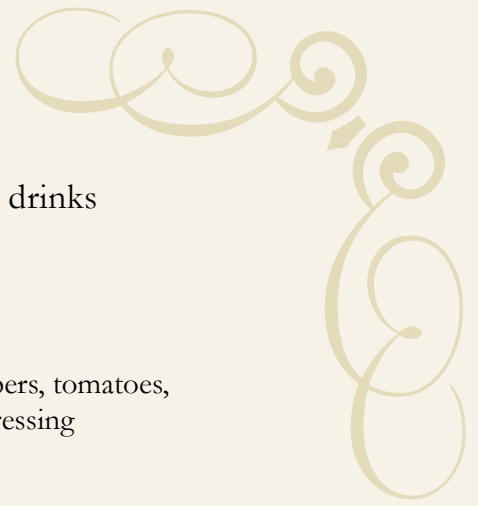
Chipola rice pudding

Rum marinated pineapple with Chantilly

Banana split

Selection of fine teas and specialty coffees, and Petits Fours

Sample
Dinner Menu



Select complimentary fine wine, beer, and soft drinks

Appetizers

Le Salade Niçoisè

A typical salad from Nice with lettuce, string beans, bell peppers, tomatoes, potatoes, tuna, onions, olives, eggs, and vinaigrette dressing

-or-

Les Ravioles de Romans aux Crêpes

Little Roman raviolis with porcini sauce and grated parmesan, a specialty from the region



Soups

Bouillabaisse

Traditional Marseilles fish soup with garlic croutons, rouille, and grated cheese

-or-

Le Soupe au Pistou

Provençale vegetable soup with pesto (v)



Entrees

Le Carré d'Agneau en Croûte de Fines Herbes, Jus Naturel à l'Ail Confit, Gratin Dauphinois, Haricots Verts et Artichaut en Barigoule

Roasted rack of lamb in herb crust, gravy with preserved garlic, potato gratin, string beans, and "Barigoule" artichoke

-or-

L'Assiette de Poissons à la Méditerranéenne

Mediterranean fish platter with Sea Bream and Gurnard served with saffron potatoes, fennel salad, and tomato basil olive oil

-or-

Homemade Ravioli with Mushroom Riccott Filling Served with Pesto Sauce



Desserts

Mousse Jivara, Meringue Française et Sauce Exotique

Meringue topped with Jivara chocolate mousse, exotic sauce, and kiwi brunois

-or-

Le tarte au citron à la Mentonnaise

Lemon tart with raspberry sauce

Assortment of Artisan Cheeses

Selection of fine teas and specialty coffees and Petits Fours

(v)=Vegetarian

Sample

Captain's Welcome Dinner Menu

Select complimentary fine wine, beer, and soft drinks

Amuse Bouche

Chilled Gazpacho with chorizo



Le Saumon Fumé en Tranche, Suchi et Roulade avec Mozzarella, Garnie de Câpres, Caviar de Saumon, Blinis et d'Espuma de Crème Fraîche au Traisfort

Variation of smoked salmon, sliced, and rolled with mozzarella, garnished with caper berries, crème fraiche horseradish espuma, caviar, and blinis



Le Noix de Pétoncles à la Provençale

Baked baby scallops in the shell Provence style



Le Sorbet Orange au Campari

Orange sherbet with Campari



Le Médaillon de Filet Mignon de Veau Sauté, Sauce Morilles

Pomme Berny et Legumes de Saison

Sautéed veal filet mignon with morel sauce, served with berny potatoes, tomatoes Provençal, and seasonal vegetables



Le Plateau de Fromages des Régions de France

Regional cheese selection with fruit and crackers



Le Molleux au Chocolat "Guanaja" de Chez Valrhona,

Banane Flambée au Rhum et Glace Plombière

Warm Valrhona Guanaja chocolate cake with caramelized banana and Montelimar nougat ice cream

Selection of fine teas and specialty coffees, and Petits Fours

Dear Guest,

If on occasion my selection is not to your liking, then I have added the following main courses from which you may choose: Appetizer: green salad; Main Course: steak with french fries; Dessert: ice cream or fresh fruit plate is always available.

– Your Chef

Sample

Captain's Farewell Dinner Menu

Select complimentary fine wine, beer, and soft drinks

Amuse Bouche

Roguefort panna cotta with bell pepper coulis and walnuts



Le Saumon Fumé sur sa Crêpe de Pommes de Terre, Sauce au Caviar Keta et la Petite Salade de Harengs Matjes aux Condiments

Smoked salmon topped on a potato crêpe
with keta caviar sauce and herring salad with condiments



Le Risotto aux Champignons et Gambas, Sauce Aigre Douce Epicé Mushroom risotto with fried jumbo shrimps topped with spicy sweet and sour relish



Le trou Normand

Green apple sherbet with Calvados



Le Tournedos de Filet de Boeuf Façon "Rossini", Mini Legumes et Pommes Archiduc

Broiled beef tenderloin tournedos "Rossini" style with truffle Port wine sauce,
canapé with duck liver parfait, baby vegetables, and archiduc potatoes



L'Omelette Norvégienne

Baked Alaska on parade with red berry sauce

Assortment of Artisan Cheeses

Selection of fine teas and specialty coffees and Petits Fours

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– Your Chef

Steak available as rare, medium, and well done

Please note that certain dishes may contain traces of nuts. Please advise your restaurant manager if you have any allergies which may react adversely to this ingredient.