



CAPTAIN JONATHAN MERCER  
HOTEL DIRECTOR HENK J. MENSINK  
CRUISE DIRECTOR GENE YOUNG



*Brunch*

CULINARY OPERATIONS MANAGER PAUL KERR  
EXECUTIVE CHEF PETR NOZICKA  
DINING ROOM MANAGER TOM GRINDLAY

MARINERS SEAFOOD COCKTAIL  
with American cocktail sauce



APPLE AND PEAR GAZPACHO WITH LEMON SORBET  
granny smith apple and anjou pear, touch of cinnamon



GRILLED BEEF TENDERLOIN \*  
whipped russet potatoes, vegetable bouquet and mushroom à la crème

OR

DOVER SOLE MEUNIÈRE \*  
lemon-butter sauce, sautéed asparagus, olive oil red-skin mashed potatoes

OR

BROCCOLI AND CHEDDAR QUICHE  
served in flaky pastry, spinach, grilled tomato and orzo pasta



KEY LIME PIE  
mango sauce, whipped cream

COFFEE, TEA

\*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.