

January 6, 2024

# CAPTAIN'S GALA DINNER

## COCKTAILS

### Classic Negroni 11

Bombay Sapphire Gin, Carpano, Antica Vermouth Campari

### Yuzu Margarita 11

Cazadores Silver Tequila, lime, yuzu, agave

### Cosmopolitan 12

Absolut Citron Vodka, Cointreau, Lemon, Cranberry

### Ship Shape Manhattan 11

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

## WINES

### Domaine Ste. Michelle Brut 11|44

Columbia Valley, Washington

### Chateau Ste. Michelle 11|44

Chardonnay, Washington

### Sokol Blosser Evolution 13.50|54

Pinot Noir, Willamette Valley, Oregon

### Silverado 88

Cabernet Sauvignon, California

## AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt 12

Graham's 6 Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

## STARTERS

### Salmon Tartare **GF**

daikon, wasabi, mango, avocado

### Chilled Smoked Chicken **GF**

citrus confit, roasted butternut squash, cauliflower salad, pomegranate molasses dressing

### Warm Mushroom Confit **V**

forest mushrooms, truffle oil, grilled bread, pesto

### Jumbo Shrimp Cocktail

horseradish cocktail sauce

### Slab Salad

iceberg, black pepper buttermilk, tomato, pickled red onion, blue cheese, green asparagus, crispy bacon lardons

### Carrot Coconut Curry Spiced Cream Soup **V**

besan dusted fried onions

### French Onion Soup

gruyere cheese crouton

### Classic Caesar Salad

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romaine lettuce, parmesan cheese, garlic croutons, caesar dressing, anchovies

## MAINS

### Grilled Herb Crusted Veal \*

brussel sprouts, asparagus, mascarpone mash, breaded portabella, forest mushroom sauce

### Grilled Beef Tenderloin \* **GF**

sweet potato-ricotta puree, red onion jam, charred parsnip, shiraz reductions

### Gnocchi San Marzano **V**

tomato basil sauce, pesto drizzle, roasted pine nuts, grated aged pecorino

### Broiled Lobster Tails

carrots, broccoli, potato chive cake, asparagus cream

### Crispy Pancake Roll **V**

Asian style vegetable filling, stir fried noodles, chili plum sauce

### Garlic-Herb Roasted Chicken **GF**

avocado, tomato, and corn salad

### Grilled Salmon with Capers and Dill \* **GF**

cilantro rice

### Add-on Veggie Bowl

Carrots, cauliflower, zucchini

### Vegan Dish of the Day

### Vegan Jolof Rice, Rainbow Slaw **V**

fava beans, peas, onion ring

### Morimoto Epice Lobster Tails \* 25

lemon foam, seasonal vegetable

### Yuzu Fresh Black Cod \* 25

yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

## DESSERTS

### Lemon Berry Éclair

blueberries, whipped cream

### Chocolate Dome

brownies, berries, chocolate mousse

### Neapolitan Cake **NS**

chocolate mousse, strawberry mousse and white mousse

### Apple Crisp

French vanilla ice cream

### Smores Sundae

vanilla ice cream, brownie chunks, toasted marshmallows, graham crumbs, chocolate sauce

### Vanilla Crème Brûlée **GF**

### Ice Cream

Hot Fudge Sundae with Nuts

### Artisan Cheese Plate

Gouda, Provolone, Port Salut, Brie

**V** Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.

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

Limited dietary requests may be accommodated at the Chef's discretion.

Complimentary off-menu supplemental items are no longer available.