



## COCKTAILS

### Classic Negroni 11

Bombay Sapphire Gin, Carpano, Antica Vermouth, Campari

### Yuzu Margarita 11.50

Cazadores Silver Tequila, lime, yuzu, agave

### Signature Lemon Drop Martini 12

Absolut Citron Vodka, Lemon

### Ship Shape Manhattan 12

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

### Beringer Knight's Valley 19.50|78

Cabernet Sauvignon, California

## STARTERS

### Duck Pâté

orange confit, onion port jam, crispy brioche crouton

### Cured Salmon & Scallop Salad \*

bell pepper aioli dressing

### Ricotta Fritters

spinach, spicy tomato sauce

### Stovetop Radishes & Butternut Squash Salad

miso yogurt cream dressing

### Jumbo Shrimp Cocktail

horseradish cocktail sauce

### Chicken Consommé

orzo pasta, swiss chard, chicken mousseline

### French Onion Soup

Gruyere cheese crouton

### Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies



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.

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.

## MAINS

### Strozzapreti Pasta, Creamy Tomato Coulis

burrata, basil

### Sumac Grilled Lamb Cutlets, Red Beet Hummus \*

grilled fennel, pickled roasted peppers, carrots

### Miniature Porchetta

tomato, asparagus, Kalamata olives, romesco sauce

### Polenta And Cheddar Crisps

tahini, quinoa, za'atar, asparagus

### Lemon Garlic Shrimp

peas, artichokes, roasted fingerling potatoes

### Garlic-Herb Roasted Chicken

avocado, tomato and corn salad

### Grilled Salmon with Capers and Dill \*

cilantro rice

### 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

### White Chocolate Macadamia

macadamia nut biscuit, caramel, white chocolate mousse

### Chocolate Napoleon

chocolate mousse, brownies

### Lemon Tulip

lemon custard, phyllo dough

### Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

## 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