

Gala Dinner

Classic Favorites Starters

Chilled Jumbo Shrimp Cocktail
horseradish cocktail sauce

French Onion Soup
splash of Jack Daniel's,
Gruyère cheese crostini

Caesar Salad
crispy romaine lettuce,
garlic croutons, Parmesan cheese
and Caesar dressing

V Pennette Pasta
fresh tomato basil sauce
or Alfredo sauce

V Spaghetti Aglio e Olio
with garlic and olive oil

Pasta Bolognese
with meat sauce

Grilled Atlantic Salmon*
choice of starch
and sautéed seasonal vegetables

New York Strip Steak*
choice of starch
and sautéed seasonal vegetables,
herbed butter or peppercorn sauce

**Marinated Rotisserie Chicken
with Garlic, Lemon
and Fresh Herbs**
choice of starch
and seasonal vegetables

Baked Just for You

Every day a different selection
of fresh-baked bread

Creamy Salmon Rillettes
fresh cucumber caper salad, avruga caviar

Marinated Beef Steak Tartar*
marinated beef with capers and shallots served with an arugula salad
and celery root chips, Dijon mustard aioli

V Eggplant Parmesan
au gratin with mozzarella, Parmesan and basil tomato sauce

Lobster Bisque
roasted Maine lobster stock with sherry and spices, finished with brandy

Entrées

Greek Salad
tomato, cucumber, bell pepper, red onion, Kalamata olives,
feta cheese and lettuce
Lemon, olive oil and oregano dressing

••••• Fresh Pasta Made on Board

V Wild Mushroom Pappardelle
fresh pasta tossed in a rich wild mushroom and truffle-flavored cream
sauce, garnished with shaved grana padano

Salmon en Croute
salmon fillet, sautéed spinach and feta wrapped in flaky puff pastry,
white wine velouté, sautéed seasonal vegetables

Herb-Crusted Roasted Rack of Lamb*
mashed potatoes, steamed broccoli, glazed baby carrots, rosemary lamb jus

Surf and Turf*
grilled beef fillet mignon, broiled lobster tail with steamed asparagus,
sautéed mushrooms, herbed new potatoes, hot drawn butter

Imam Bayildi
baked stuffed eggplant with tomatoes, onions, garlic, and spices

Desserts

Royal Cake
dark chocolate mousse, crunchy praline, vanilla anglaise

Baked Alaska
ice cream layered sponge cake, caramelized meringue

New York Cheesecake
your choice of caramel, chocolate, strawberry, peach,
and passion fruit toppings

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

 **Mint-Flavored Pineapple Salad**
coconut flakes

Ice Cream and Sorbet
ask your waiter for our assortment of ice cream and sorbets

 **No Sugar Added Ice Cream**
ask your waiter for our daily selection

Cheese Plate

Fresh Fruit Plate



• If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
• If you require a special diet please ask our Restaurant Manager one day in advance.
• *Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
• Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

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Featured Selection

Meat by Linz* \$ 19.99
 8-oz grilled beef tenderloin with béarnaise or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

Side Dishes
 seasoned steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed seasonal vegetables, steamed rice, or whipped potatoes

Sommelier's Suggestions

Sparkling Wines  
 Veuve Clicquot Ponsardin Brut, France \$ 95

White Wines
 Chalk Hill, Chardonnay, California \$ 79
 Honig, Sauvignon Blanc, California \$ 13 \$ 51

Rosé Wines
 Château d'Esclans, Whispering Angel, France \$ 12 \$ 48

Red Wines
 Caymus, Cabernet Sauvignon, California \$ 120
 Kendall-Jackson, Vintner's Reserve Merlot, California \$ 12 \$ 47



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- MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. Low sodium diet please contact your Head waiter or Restaurant Manager.

- Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
- Service charge will be applied to all guests without a beverage package and items excluded from respective package.
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