

# A P P E T I Z E R S

## BALSAMIC ROASTED BEET SALAD

Goat cheese, crispy beets, candied walnuts and a Champagne vinaigrette

## RED AND GREEN ENDIVE LETTUCE

Blue cheese, toasted almonds and crispy prosciutto

## SUNCHOKE VELOUTÉ

Black truffle, shallots and thyme

## ROASTED SPICED PUMPKIN BISQUE

Crème fraîche, sourdough croutons and crispy apple bacon

## SEARED HONEY-GLAZED SCALLOPS

Red peppers, chorizo stew and orange sauce

## CRISPY BERKSHIRE PORK BELLY

Parsnip purée, apple slaw and a port wine reduction

## BUTTER POACHED LOBSTER (LANGOSTINE)

Root vegetables, fried brie, scallions and shrimp with foam


## BRAISED SHORT RIB

Creamy polenta, pearl onions and roasted baby carrots

 gluten free

 vegetarian

 lactose free

 no sugar added

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

# ENTRÉES

## SALT BAKED HALIBUT

Hot potato salad and mesclun leaves with saffron and truffle hollandaise

## LOBSTER THERMIDOR\*

Cognac cream tarragon and Parmesan cheese

## ROASTED DUCK

Onion confit, poached pear, fava beans and brussels sprouts

## PAN SEARED VEAL MEDALLIONS\*

Potato and red beet purée with baby vegetables and Madeira sauce

## COLORADO LAMB WELLINGTON

Puff pastry, butternut squash and green vegetable stew with garlic jus

## SEARED VENISON LOIN

Celery root purée, figs, turnips, brussels sprouts and Chocolate port wine sauce

## ROASTED TENDERLOIN OF BEEF FOR TWO\*

Carved tableside, served with mashed potato, chips, local baby vegetables, truffle potato purée and asparagus with Béarnaise, Bordelaise and Cabernet Sauce

## CAULIFLOWER STEAK

Greek yogurt, garlic confit, pumpkin seeds and thyme

150  
CENTRAL  
PARK

# DESSERTS

## GINGER APPLE BAR

Ivory whipped ganache and salted caramel

## DARK CHOCOLATE SOUFFLÉ TART

Caramelized pecans and cocoa ice cream

## PASSION FRUIT SOFT SPONGE

Hazelnut streusel and mango sherbet

# SPECIAL ANNOTATION

bin 299 Krug, Brut Rosé,  
Champagne, France btl 347

Fermented in oak and Pinot Noir dominated, this is Champagne to drink with steak. Bottle aged before release, the wine is more complex than any other non-vintage wine.

bin 183 Domaine Vaheron,  
"Le Paradis" Sancerre, France 2010  
btl 497

This is Sancerre at its biggest and most expressive. The Paradis vineyard is on south facing slopes, producing a Sauvignon Blanc with classic crispness and a luxurious, full, round mouthfeel.

bin 704 Louis Latour, Corton  
Charlemagne, Burgundy, France 2006  
btl 246

The Latour section of the vineyard is the prime southeast facing parcels. At ten years old, the wine has savory mushroom and waxy notes to balance the honey, almond and vanilla

# SPARKLING

538	Argyle, Brut, Willamette Valley, Oregon		53
510	Perrier-Jouet, "Grand Brut", Champagne, France	19	84
244	Veuve Clicquot, "Yellow Label", Champagne, France		99
211	Taittinger, Comte de Champagne, France		212
533	Roederer Estate, Brut Rose, Anderson Valley, California		71
410	Moët & Chandon, Rose Imperial", Champagne, France		115
820	Billecart-Salmon, "Brut Reserve", Champagne, France		102
299	Krug, Brut Rose, Champagne, France		365

# WHITE & ROSÉ

512	Jean-Luc Colombo, Rosé, Coteaux d'Aix en Provence, "Côte Bleue", Provence, France	12	46
163	Château Miraval, Rosé, Côtes de Provence, Provence, France		64
314	Bottega Vinaia, Pinot Grigio, Trentino, Italy		56
473	Ferrari-Carano, Pinot Grigio, Sonoma County, California		55
220	Michel Redde, Sauvignon Blanc, Sancerre, "les Tuileries", Loire, France	16	54
846	Pine Ridge, Chenin Blanc/Viognier, California	12	49
267	Rémy Pannier, Chenin Blanc, Vouvray, Loire, France	55	
137	Marchesi di Frescobaldi, Vermentino, "Ammiraglia", Tuscany, Italy	14	60
152	Qupé, Marsanne, Santa Barbara County, California	14	60
153	Verdad, Albariño, Edna Valley, California	15	58
713	S.A.Prüm, Riesling, Kabinett, "Prüm Blue", Mosel, Germany		60
262	William Fèvre, Chardonnay, Montmains Premier Cru, Chablis, Burgundy, France	21	82
651	Louis Jadot, Chardonnay, Meursault, Burgundy, France		103
174	Vie Di Romans, Chardonnay, "Ciampagnis Vieris", Friuli-Venezia Giulia, Italy		69
737	Au Bon Climat, Chardonnay, Santa Barbara County, California	16	59
336	Cakebread Cellars, Chardonnay, Napa Valley, California		83
596	Patz & Hall, Chardonnay, Dutton Ranch, Russian River Valley, California		86
175	Aaldering, Chardonnay, Devon Valley, Stellenbosch, South Africa		87

# SPECIAL ANNOTATION

bin 489 Opus One, Napa Valley 2012  
btl 310

The original Napa cult wine. It has always been one of the most elegant, well balanced and food friendly Napa cabs. Opus One helped to establish Oakville as the best area on the Napa Valley floor.

bin 122 Screaming Eagle, Napa Valley 2011  
btl 6798

Also from Oakville, production is still less than 750 cases in the most productive vintages. The wine is not in the "bigger is better" vein, but rather is a balanced, nuanced Cabernet.

bin 123 Vieux-Château-Certan, Pomerol,  
Bordeaux 2007 btl 340

Petrus' next door neighbor. While the soil type is not the same, the elevation is almost as high and the wines are exceptional.

bin 167 Petrus, Pomerol 2007 btl 4044

The most sought after Merlot in the world. The wine is grown on a rise of blue clay at the highest point in Pomerol. Every wine lover should drink this at least once in their lifetime.

bin 171 Château Lafite Rothschild Pauillac,  
Bordeaux 2012 btl 1614

Heavily dominated by Cabernet Sauvignon, this is a big, serious, intense wine. This is a wine to preorder on a port day and have your server open it five hours in advance.

bin 179 Gaja "Costa Russi," Piedmont, Italy 2006 btl 1298

Piedmont has been on a run of great vintages and 2006 is the first to reach prime drinkability. Dark red fruits with licorice, tar, rose petal and smoke.

# R E D

190	Alexana, Pinot Noir, "Revana Vineyard", Dundee Hills, Oregon		92
705	Spy Valley, Pinot Noir, Marlborough, New Zealand	17	67
478	Au Bon Climat, Pinot Noir, Santa Barbara County, California		66
903	Bouchard, Pinot Noir, Premier Cru, Pommard, Burgundy, France		38
775	Michel Picard, Pinot Noir, Charmes-Chambertin Grand Cru, Burgundy, France		176
526	Palacios Remondo, Tempranillo, "La Vendimia", Rioja, Spain	13	57
518	Fontanafredda, Nebbiolo, "Serralunga d'Alba", Barolo, Piedmont, Italy	96	
865	Berretta, Sangiovese, Brunello Di Montalcino, Italy	19	78
207	Odfjell, Carignan, "Orzada", Maule Valley, Chile	12	55
904	Guigal, Syrah, "Brune et Blonde", Côte-Rôtie, Rhône France	132	
136	Charles Smith, Syrah, "Boom Boom!", Columbia Valley, Washington		55
524	Tommasi, Corvina, Ripasso della Valpolicella Classico, "Ca' Florian", Veneto, Italy	16	62
156	Tempranillo, Verdad, Edna Valley, California	15	58
143	Grgich Hills, Zinfandel, Napa Valley, California		75
160	Sbragia Family, Zinfandel, Dry Creek Valley, California	17	68
905	Keenan, Merlot, Napa Valley		93
906	Blackbird Vineyards, Cabernet Blend, "Contrarian", Napa Valley, California		154
177	Domaine de Cigalus, Cabernet Blend, Sud de France		98
159	Honig, Cabernet Sauvignon, Napa Valley, California		78
178	Signorello, Cabernet Sauvignon, Napa Valley, California		153
465	Caymus, Cabernet Sauvignon, "Special Selection", Napa Valley, California		213
623	Rubicon, Cabernet Sauvignon, Rutherford, California		252
471	Michael David, Petite Sirah/Petit Verdot, "Petite Petit", Lodi, California		65

# D E S S E R T

399	Dows, Vintage Port, Portugal		9
377	Grahams, Reserve Port, "Six Grapes", Portugal		8
266	Ruffino, Moscato, Asti, Piedmont, Italy	10	54
366	Errázuriz, Sauvignon Blanc, "Late Harvest", Casablanca Valley, Chile	11	46