

STARTERS

BUTTERNUT SQUASH SOUP
CRISPY SAGE, CRÈME FRAÎCHE

OR

CAESAR SALAD
SHAVED ROMAINE, ROMANO CHEESE, CREAMY DRESSING

ENTREES

*ROAST SALMON

SAUTÉED SPINACH, FINGERLING MASHED POTATO, CAPER VINAIGRETTE

OR

MOROCCAN BRAISED SHORT RIBS
SULTANA COUSCOUS, TOASTED ALMONDS, CINNAMON CHARRED CARROTS

OR

GRILLED CHICKEN PAILLARD
ARUGULA SALAD, SHALLOT VINAIGRETTE, CHERRY TOMATO AND FRENCH FRIES

OR

WHOLE WHEAT PENNE PASTA
BRAISED TOMATOES, LEEKS, ASPARAGUS AND HERB RICOTTA CROSTINI

DESSERT

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

WINE RECOMMENDATION

WHITE

CHARDONNAY, CELEBRITY CRUISES, ELEGANCE, CALIFORNIA

GLASS: \$10

BOTTLE: \$43

RED

SANGIOVESE, TENUTA DI NOZZOLE, VILLA NOZZOLE, TUSCANY, ITALY

GLASS: \$11

BOTTLE: \$48

 GLUTEN FREE  LACTOSE FREE  SUGAR FREE  VEGETARIAN

 OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION— WITHOUT COMPROMISE.

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

