



COURSE ONE

Scallop Carpaccio*

yuzu vinaigrette,
crispy quinoa

PINOT GRIGIO
Bottega
Italy

COURSE TWO

Smoked Tomato Soup

garlic focaccia croûtons,
parmesan

CONUNDRUM
Chardonnay,
Sauvignon Blanc, Sémillon
Napa Valley, California

COURSE THREE

Maine Lobster Salad

hearts of palm, pineapple,
cilantro, vanilla dressing

MARLOBOROUGH,
PETER YEALANDS
Sauvignon Blanc
New Zealand

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COURSE FOUR

Roasted Branzino

grilled zucchini, peppers,
lemon confit, pesto

CHABLIS PREMIER CRU
Chardonnay,
Domaine William Fèvre
Burgundy, France

COURSE FIVE

Grilled Filet Mignon*

truffle potato purée,
asparagus, bordelaise sauce

ROBERT MONDAVI MAESTRO
50th Anniversary,
Cabernet Sauvignon, Merlot
Napa Valley, California

DESSERT

The World

Peanut Butter Ganache
Valrhona Chocolate Mousse
Salted Caramel Gelato

MARTINI

*Consuming raw or undercooked meats, seafood, shellfish, eggs 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, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.