

# Dinner

## Chef's Suggestion

**Chicken Coq au Vin-Style**  
in red wine with pearl onions,  
mushrooms, and bacon morsels


**Did you Know?**

*Legends point the existence of this dish to ancient Gaul & Julius Caesar. The rooster was a symbol of valor. Besieged by the Romans, the chief of the tribe Arverne, sent a symbolic rooster to Caesar to show they would never be defeated. Caesar returned this gesture with a twist, serving the chief with a dish of rooster in wine.*

## Classic Favorites

**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

 **Pennette Pasta**  
fresh tomato basil sauce  
or Alfredo sauce

 **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

\*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.

## Starters


**Moules Marinières**  
mussels in a creamy white wine sauce

 **Goat Cheese and Pear Salad**  
shaved crisp pears served with crumbled goat cheese,  
candied walnuts, and aged balsamic vinaigrette

**Grilled Green Asparagus**  
hollandaise sauce, pancetta chips

**Bouillabaisse Provençale**  
flavourful fish stew with shrimp and mussels served with a rich rouille  
and toasted French baguette

## Entrées

 **Grilled Tuna Niçoise Salad\***  
warm green beans, potatoes, Kalamata, olives, red onion  
and a poached egg  
*French dressing*

**Tagliatelle ai Frutti di Mare**  
freshly prepared tagliatelle tossed in a garlic San Marzano tomato sauce  
with little neck clams, black mussels, and shrimp, garnished  
with fresh basil leaves

**Broiled Swordfish\***  
light salmoriglio sauce made of extra virgin olive oil, garlic, parsley,  
oregano, grilled vegetable medley

**Cabernet-Braised Short Ribs**  
Gorgonzola polenta, assorted vegetables, herb gremolata

**Roasted Vegetable Tagine**  
slow-roasted potatoes, red onion, peppers and tomatoes  
with fragrant quinoa and a creamy coconut sauce

## Desserts [FreestyleTravelers.com](http://FreestyleTravelers.com)

**Gâteau Opéra**  
almond biscuit, chocolate, and coffee cream

**Warm Apple Strudel**  
vanilla sauce

**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

 **Light Vanilla Chantilly Cream**  
diced fresh fruit

**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**

## Baked Just for You

**Every day a different selection of fresh-baked bread**

## Featured Selection [FreestyleTravelers.com](http://FreestyleTravelers.com)

**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**  \$ 52  
 Domaine Chandon, Brut Classic, California

**White Wines**  
 La Crema, Chardonnay, California \$ 53  
 Matua, Sauvignon Blanc, New Zealand \$ 9 \$ 37

**Rosé Wines**  
 Gérard Bertrand, Côtes des Roses Rosé, France \$ 10 \$ 42

**Red Wines**  
 Franciscan Estate, Cabernet Sauvignon, California \$ 64  
 Ravenswood, Zinfandel, California \$ 9 \$ 36

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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. For 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.
- 15% service charge will be applied to all Guests without a beverage package and items excluded from respective package.
- Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.