

# CHRISTMAS

FreestyleTravelers.com

## CHAMPAGNE & WINE RECOMMENDATIONS

### BRUT

Veuve Clicquot "Yellow" Label  
Champagne, France  
\$128

### CHARDONNAY ORGANIC

Il Borro "Lamelle" by Salvatore Ferragamo  
Tuscany, Italy  
\$49

### PINOT NOIR

Louis Jadot  
Burgundy, France  
\$59

## SMALL BITES

### COBIA CRUDO\* 🍴

English Cucumber, Scallion, Yuzu Marinade

### MINI CRAB CAKES

Remoulade Sauce

### SPINACH AND ARTICHOKE DIP ✓

Crispy Tortilla Chips

### COCONUT SHRIMP

Golden Fried Shrimp served with Orange Marmalade

### CHICKEN QUESADILLA 🍴

Cheddar and Monterey Jack,  
Flour Tortilla, Pico de Gallo, Sour Cream

## SOUPS AND SALADS

### CHICKEN NOODLE SOUP

Chicken Broth, Carrots, Corn, Peas

### MIXED GARDEN SALAD ✓🍴

Mesclun Greens, Seasonal Vegetables,  
Herbs, Balsamic Dressing

### BUTTERNUT SQUASH SOUP

Gingerbread Crumbs

### CAESAR SALAD

Crisp Romaine, Aged Parmesan, Caesar Dressing

### CHILI CON CARNE 🍴

Spicy Stew of Chili Peppers, Ground Beef, Tomatoes,  
Kidney Beans, Garlic, Onions, Cumin

### RED BEET AND WATERMELON SALAD ✓🍴

Arugula, Cashews, Feta Cheese, Truffle Vinaigrette

## MEATLESS

### CAULIFLOWER PICCATA ✓

Lemon-Caper Butter Sauce,  
Baby Spinach Salad, Roasted Bell Peppers

### BUDDHA BOWL ✓🍴

Fluffy Quinoa, Roasted Sweet Potato, Tofu, Sprouts,  
Bok Choy, Avocado, Sunflower Seeds, Peanut Dressing

### ASPARAGUS AND ARTICHOKE RISOTTO

Parmesan cheese, Balsamic Drizzle

# CHRISTMAS

FreestyleTravelers.com

## TASTE OF THE HOLIDAYS

### ROASTED TURKEY

Apricot and Apple Stuffing, Sweet Potato Mash, Giblet Gravy

## FROM THE SEA

### GRILLED ATLANTIC SALMON\* ♣

Quinoa, Arugula Salad, Lemon Olive Oil Dressing

### FISHERMAN'S PLATTER\*

Broiled Mahi-Mahi, Clams, Scallops and Shrimp,  
Served with French Fries, and Remoulade

### SEAFOOD PAELLA\*

Bomba Rice, Shrimp, Sea Bass, Mussels, Clams, Sofrito

## FROM THE LAND

### GRILLED NEW YORK STRIP STEAK\* ♣

French Fries, Peppercorn Sauce

### BAKED COUNTRY HAM

Mashed Potatoes, Brussels Sprouts, Grilled Pineapple,  
Maple Raisin Jus

### BEEF WELLINGTON\*

Beef, Mushroom Duxelles, Wrapped in Flaky Pastry, Baby Carrots

### HERB-ROASTED ROTISSERIE CHICKEN

Mashed Potatoes, Broccoli Florets, Pan Gravy

### "KNIFE AND FORK" SHORT RIB

Slow Braised Beef, Guinness™ Dark Beer Sauce, Grilled Asparagus

## SIDES

SWEET POTATO FRIES ♣ ♣

GRILLED ASPARAGUS ♣ ♣

ROASTED GARLIC MASHED POTATOES ♣ ♣

SAUTÉED MUSHROOMS ♣ ♣

JASMINE RICE ♣ ♣

STEAMED VEGETABLE MEDLEY ♣ ♣

MAC 'N CHEESE ♣

♣ Vegetarian | ♣ Gluten Free | ♣ Spicy

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity and beverage service charge will be added to your check.  
If you have any type of food allergy, please advise your server before ordering.

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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.

00000 MDR Christmas Menu Prima Day 1 English