

The Gourmet Cruise of Dalmatia

L'Avventura Menu

**menu created by Chef Stephen A Worsley*

Day #1

Dalmatian Prosciutto and pear, Moules Marinère

Array of poached fresh Crustacians

or

Veal Chop à la Forestière

Day #2

Salade Compose'e, Oeuf Escoffier

Sole Meunière entre'e

or

Grilled Lamb brochette with cous cous

Day #3

Frog Legs a la Provençal, Gaspacho Andalucia

Poached fish of the Day, beurre blanc

or

Tournedo Rossini

Day #4

(Teatime cooking lesson)

Seafood souffle, Vichyssoise

St. Pierre grilled, pineapple ginger butter

or

Lamb rack, sauce Marchand du Vin avec poivre vert Madagascar

Day #5

Chevre stuffed vine leaves, Spanocopita with hvar

Grilled Octopus, squid ink risotto

or

Pigeon stuffed with foie gras a' la Valencia

Day #6

Saffronated Mussel soup, Game pate' sauce Cumberland

Thai Scampi stir fry

or

Duck a' la Orange, Grand Marinier

Day #7

Lambs Salad Vitti, Cool Cucumber Bisque

Bacalao

or

Leg of Lamb au jus

** menu subject to seasonal changes*

***let the chef know if you have any food allergies or preparation requirements*