



## 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

## 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.