



## 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.