

CHEF'S COCKTAIL: POACHED SHRIMP MARTINI BALSAMIC JELLY, SPLIT SAFFRON VINAIGRETTE

FOIE GRAS CREME BRULEE, SYRAH HONEY SYRUP
CRISP DUCK CONFIT FILO, NAVY BEAN CASSOULET
SMOKED DUCK CARPACCIO, FOIE GRAS TERRINE, ARUGULA

LOBSTER & LEMONGRASS PRESSE, LOBSTER HERB RAVIOLI
SHELLFISH CAPPUCINO, SEARED BEEF CROSTINI, GINGER JELLO

ROASTED DORADE, FORKED POTATOES, BRAISED LEEK RAGOUT, SMOKED BACON JUS
PAN SEARED QUAIL BREAST, PORCINI RISOTTO, PORT WINE REDUCTION

WHITE CHOCOLATE MOUSSE, PLUMS & ALMOND FOAM, PISTACHIO CRACKER, PASSION FRUIT SORBET

Seabourn Quest

June 2011