

Starters & Salads

*** Vietnamese Beef Tenderloin Wrap**
vegetable juliennes in asian vinaigrette

*** Panko-Crusted Crab Cake**
arugula, asparagus, lemon aioli

James Beard Foundation's

ANNIE PETTRY OF DECCA IN LOUISVILLE, KENTUCKY. Annie uses classic French techniques on Southern and Midwestern ingredients. Fans of 'Top Chef' will recognize Pettry from season 14.

Tomato & Watermelon Salad

ricotta cheese, red onion, mint, oil-cured olives
tomato-sherry vinaigrette

Classic Caesar Salad 
crisp romaine, herbed croutons

Market Greens 
lettuce panaché, choice of dressings

Soups

French Onion Soup
caramelized onions, beef broth, gruyere toast

Jalapeno Potato Velouté 
sour cream

Mains & Entrées

*** Seared Sesame-Crusted Tuna**
wasabi-mash, lime-soy ponzu

Food & Wine Magazine named Chef HUGH ACHESON the Best New Chef in 2002 and the James Beard Foundation awarded him Best Chef Southeast in 2012. Hugh competed in Bravo's Top Chef Masters, Season 3 and starred as a judge on Top Chef, Seasons 9. He lives in Athens, Georgia with his family.

*** Gambas Al Ajillo**
roasted garlic, smoked paprika, white bean purée

Veal Osso Buco
slow-braised veal shank in red wine-vegetable sauce
rosemary polenta

Viennese-Style Pork Schnitzel
lingonberry jus, german potato salad

Seafood Fettuccini 
shrimp, scallops, calamari, vodka tomato cream sauce

Salt-Roasted Red Beet Risotto 
shaved fennel chards, horseradish cream

Classics

* Grilled North Atlantic Salmon Fillet, Grilled Chicken Breast
* Grilled Black Angus Sirloin Steak

Sides

Potato Mash, Steamed Broccoli, Cauliflower,
Carrots and Green Beans, Truffle-Parmesan Fries,
Cajun Sweet Potato Fries, Baked Potato

Wine Pairings

**Jacob's Creek
Chardonnay
Australia
\$44**

pale straw & toasty oak, intense
mix of citrus, melon and stone
fruit, well rounded and gener-
ous palate

**Poliziano Rosso di Mon-
tepulciano
Sangiovese - Merlot
Tuscany, Italy
\$38**

subdued aromas that suggest
red berry and menthol, notes of
sour cherry and a hint of tobac-
co alongside zesty acidity

Sweets & Artisan Cheese

Caramelized Pear Tatin
vanilla bean ice cream

Chocolate Sensation
chocolate truffle mousse, frangipane

Red Berry Tart
(No Sugar Added)
whipped pastry cream, fresh berries

Gelato & Sorbet
assorted ice cream, sherbet, sorbet
(sugar-free)

Fromagerie
artisan cheese, lavash, fig-walnut baguette

Vegetarian Options

 Can be prepared for Vegetarians

Please inform your waiter if you have any food allergies or dietary needs. Windstar Cruises galleys are not food allergen-free environments. Our Executive Chef is available to discuss your requirements upon request.

*Public Health Advisory: Consuming raw or under-cooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.