

Signatures

ENTRÉES

***Marinade de Noix de Pétoncles à l'Huile d'Herbes,
Pommes de Terre de Deux Façons**

Scallops Marinated in Herb Oil, Spring Onion Mashed Potatoes

***Salade de Homard aux Epices et sa Crème de yaourt a la Mangue**

Lobster Salad with Spices and Mango Yogurt Sauce

Cassiolette d'Escargots Signatures

Cassiolette of Snails "Signatures Style"

Charlotte de Crabe et D'asperges Vinaigrette aux Herbs

Alaskan King Crabmeat and Asparagus Charlotte with Fresh Herb Vinaigrette

***Rose de Saumon Mariné aux Fenouilles**

Fennel Cured Salmon Rose with Creamed Cucumber Sauce

***Terrine de Foie Gras, Quenelles de Prune**

Foie Gras Terrine with Prune Marmalade

Gateau de Legumes surmonte d'une Croustillade Aromatique ☞

Layered Provencale Vegetable Gateau with Aromatic Crust



SOUPES

Bisque de Crustacés Avec Garniture D'avocat, Miettes de Crabe et Tomate Fraîche

Crustacean Bisque with Avocado-Crabmeat-Tomato Garnish

Consommé Périgord

Beef Consommé with Julienne of Black Truffle and Herb Crêpes

Crème de Champignons à L'ail Confit ☞

Creamy Mushroom Soup with Candied Garlic



SORBET

Sorbet Piña Colada

Piña Colada Sherbet

aboard Seven Seas Voyager



PLATS PRINCIPAUX

***Filet de D létan à L'huile De Pistache, Duo de Pouce D'épinard**
Fillet of Halibut with Pistachio Oil and a Duo of Spinach and Herb-Marinated Tomatoes

***Raviole Ouverte de Homard aux Petits Légumes, Huile D'Olive Condimentée**
Open Ravioli of Lobster and Baby Vegetables with Olive Oil Dressing

***Magret de Canard, Sauce au Vinaigre de Framboises, Tarte Tatin et Legumes**
Magret Duck Breast with Raspberry Vinegar Sauce, Apple Tart and Vegetables

***Filet de Veau, Tomates Farcies au Caviar D'Aubergine**
Tenderloin of Veal, Tomatoes Stuffed with Eggplant Caviar, Shallots Braised in Red Wine

***Tournedos Rossini, Bouquetière de Legumes Glaces, Sauce Perigueux**
Beef Tournedos Rossini with Glazed Vegetable Bouquetiere, Sauce Perigueux

***Carré D'Agneau Roti, Champignons Sautés et Pomme Fondante, Jus de Cuisson**
Roast Rack of Lamb, Mushrooms Garnish, Melted Potato, Lamb Juice

Quiche de Fromage Blue Avec un Yogurt aux Herbs Fine 🌿
Blue Cheese Quiche with Baby Greens and Herb Yogurt



FEATURED WINES

(White Wine)

Description

(Red Wine)

Description

Recommended Reserve Wines

(White Wine)

Description

(Red Wine)

Description

In addition to our selection of complimentary fine wines, we also offer an array of premium, rare vintages. Our Head Sommelier will be happy to assist you in selecting and purchasing the perfect wine to accompany your meal.

Name here | **Signatures Chef**

Name here | **Signatures Maitre D'Hôtel**

Name here | **Head Sommelier**

🌿 Vegetarian Dishes

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