



APÉRITIFS

DINNER COCKTAILS

- French 75_Hennessy V.S.O.P Cognac, Mionetto Prosecco Brut Gold, simple syrup and lemon juice 11.00
 Champagne Rosé_Grey Goose vodka, Nicolas Feuillatte Brut Reserve Champagne, cranberry juice and the Bitter Truth Rose Water 18.00
 French Martini_Grey Goose, Chambord, pineapple juice 10.00
 St. Germain & Champagne_St. Germain Liqueur, Nicolas Feuillatte 18.00

VINS DE FRANCE | FRENCH WINES

WHITES

| | Glass | Bottle |
|---|-------|--------|
| Loire Valley, Domaine Pichot Vouvray | 10 | 39 |
| Loire Valley, Domaine de la Perriere Sancerre | 12 | 44 |
| Burgundy, La Chablisienne La Pierrelée Chablis | 11 | 40 |
| Burgundy, Domaine Faiveley Montagny | 11 | 41 |
| Rhône Valley, Jean-Luc Columbo La Violette Viognier | 10 | 38 |

ROSÉ

| | | |
|---|----|----|
| Languedoc, Gérard Bertrand Cotes de Rosés | 10 | 38 |
|---|----|----|

REDS

| | | |
|---|----|----|
| Burgundy, Albert Bichot Santenay | 13 | 49 |
| Rhône Valley, Jean Luc Columbo Crozes Hermitage Les Fées Brunes | 11 | 43 |
| Rhône Valley, M. Chapoutier Châteauneuf-du-Pape La Bernardine | 17 | 63 |
| Languedoc, Domaine d'Aussières Cabernet Sauvignon | 10 | 39 |
| Bordeaux, Baron Philippe de Rothschild "Legende" | 10 | 39 |

CHAMPAGNE FRANÇAIS | FRENCH CHAMPAGNE

| | | | |
|--------------------------|----|--------------------------------------|-----|
| Nicolas Feuillatte 375ml | 39 | Barons de Rothschild Blanc de Blancs | 139 |
| Nicolas Feuillatte 750ml | 69 | Moet Nectar Rosé | 109 |
| Veuve Clicquot | 89 | Dom Perignon | 199 |

CHÂTEAU CANTEMERLE \$108

Haut Médoc

A beautiful nose of spring flowers, raspberry and blueberry notes, exhibiting cool-climate character. Broad, rich and intense on the palate with plenty of sweet tannins.



CHÂTEAU TALBOT \$160

Saint-Julien

The wine opens with a smoke and espresso filled nose that adds black cherry, licorice and cassis as the wine takes in air.



CHÂTEAU CLINET \$299

Pomerol

Lovely blackberry, boysenberry and fig flavors with subtle black tea notes carry through to a lush yet defined finish. A hedonist's delight on the surface, offering tannic structure for balance.



BIÈRES | BEERS

Kronenbourg, 1664, France 6.25 | Pilsner Urquell, Czech Republic 6.75 | Stella Artois, Belgium 6.25 | Grolsch, Netherlands 6.75

VIN DE DESSERT | DESSERT WINE

Château Rieussec, Sauternes 375 ml, Bordeaux, France \$85

Beautiful, intense golden color and the nose presents delicate oak followed by notes of honeysuckle and acacia flowers.

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions.



Cover Charge \$29

BIENVENUE | Welcome

Frites de polenta aux herbes (v)
Polenta fries, fresh herbs

Comme des Olives Vertes et Noires Chèvre
Fresh goat cheese "olives", black and green

HORS D'OEUVRES | Appetizers

(Choose One)

LA MER | Sea

Bisque de homard
Lobster Bisque garnished with lobster, scallops, mussels and quenelle

Tartare de thon ahi, persil facon arlequin, frites de legumes*
Hand-cut ahi tuna, parsley like a harlequin, vegetable fries

Filet de Saumon, legerement fumé à la Parisienne, Euf Mimosa*
Lightly smoked cured salmon, deviled egg, hazelnut-balsamic vinaigrette

LA TERRE | Land

Salade de saison* (v)
hard boiled egg, green beans, tomatoes, potatoes, black olives, extra-virgin olive oil vinaigrette. Optional: Ahi tuna, anchovies

Cromesquis d'escargot ail et fines herbes
Crispy escargots in panko bread crumbs, garlic and fresh herbs

Paté en croute « Marie-Isabelle Macquet », compote de figue et poire
"Chef Emmanuel's Aunt", home-style paté in savory dough, fig and pear compote

Euf mollet Florentine*
Poached egg, creamed spinach, mushrooms, comté cheese

PLAT PRINCIPAL | Mains

(Choose One)

LA MER | Sea

Quenelles de vivaneau et St. Jacques, salpicon de homard et jus des carcasses
Red snapper & scallop mousseline, lobster morsels and lobster sauce

St. Jacques roties, aux petits legumes beurre citron
Roasted jumbo scallops, assorted garden vegetables, lemon butter sauce

Dos de bar roti sur un pain croustillant ratatouille sauce tomate et olive
Sea bass filet, crispy bread, braised vegetables, olive and tomato sauce

Le fish and chips de la Mer, Cabillaud sauces rouille et tartare, legumes frits
La Mer's fish & chips, garlic-saffron and tartare sauce

LA TERRE | Land

Filet de boeuf poelé, compotée d'oignons doux, jus au vin rouge, frites*
Beef filet mignon, sweet onion sauté, red wine jus, hand-cut fries

Magret de canard, au cassis carottes vichy, polenta cremeuse*
Seared duck breast, black currant Demi glacé, butter braised carrots, creamy polenta

Jarret de veau à l'ancienne comme une blanquette aux morilles riz pilaf
Braised veal shank in morel and button mushroom cream sauce, rice pilaf

Gratinée de pomme de terre et fromages de montagne (v)
Potato au gratin, mountain cheeses, comté and gruyere

~DESSERTS~



(Choose One)

Ile flottante aux agrumes, Crème anglaise
Soft meringue, lemon and lime filling, egg custard

Mont Blanc "marron-myrtilles"
Sweet chestnut, blueberry gel, vanilla cream bavarois

Le Baba au rhum crème chantilly à la vanille
Rum Baba, vanilla whipped cream

Barre chocolat, sauce café
Chocolate bar, coffee sauce

Gelée de citron, orange et pamplemousse rose bugnes à la fleur d'oranger
Chilled orange, lemon and grapefruit jelly crumble, orange blossom mountain beignet

Dinner includes one main course. Please enjoy any additional mains for \$10.

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

(v) Vegetarian