

LUMIERE'S



SMALL PLATES



CHERVIL-DILL MARINATED SHRIMP Ⓢ

Celeriac, Apple, Meyer Lemon Crème Fraîche,
Toasted Fennel Seeds, Micro Celery

SLICED PROSCIUTTO, COPPA, SOPPRESSATA ‡

Modena Balsamic Grape Tomatoes, Rosemary-Sea Salt Crisp, Parmigiano/Reggiano



REGIONAL INSPIRATIONS



HUNTSMAN APPETIZER ‡

Chicken and Pistachio Terrine, Rosemary Ham, Goat Cheese,
Celery, Berries, Sweet Pickle

SAUTÉED CREMINI AND OYSTER MUSHROOMS ♡

Sesame Artichoke Purée, Baby Spinach, Yuzu Vinaigrette

BRAISED OXTAIL SOUP

Roasted Sweet Carrots, Celery, Pickled Thyme, Porcini Tortelloni

BABY ICEBERG SALAD ♡Ⓢ

Red and Yellow Cherry Tomatoes, Scallions, Crisp Spiced Chickpeas,
Sumac-Tahini Ranch Dressing



REGIONAL INSPIRATIONS



WHITE ONION SOUP ‡

Smoked Alaskan Salmon, Toasted Caraway Seeds

ROASTED CARROT, RED BEET AND PARSNIP SALAD ♡Ⓢ

Arugula, Endive, Sour Cream, Walnut Vinaigrette

SPRING ONION CHEESE, SOFT WHITE, WHOLE WHEAT ROLLS



SCOTT'S CRUISES

‡ Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

ROASTED GREEN CIRCLE CHICKEN BREAST

Tagliatelle, Grappa, Morel Mushrooms, Tarragon Cream,
Green Asparagus, Parmigiano-Reggiano

PAN-SEARED BARRAMUNDI FILLET ⓈⓂ

Fennel, Cannellini Beans, Cerignola Olives, Sweet Pepper,
Yukon Gold Potato, Saffron Broth

GRILLED GRAIN-FED SIRLOIN STEAK ⓈⓂⓂ

Oven-baked Potato, Asparagus

REGIONAL INSPIRATIONS

JUNIPER-MARINATED VENISON MEDALLIONS ⓈⓂ

Tupelo Honey-Parsnip Purée, Roasted Shallots, Heirloom Carrots, Game Chips, Port Wine Jus

ROASTED BERING SEA HALIBUT FILLET

Minted, Smashed Green Peas, Shredded Potato Cake, Chive-Cream Sauce

BULGUR WHEAT AND HONEY-ROASTED ROOT VEGETABLES ♡

Carrots, Parsnips, Turnip, Celeriac, Dill Yogurt

RATATOUILLE FEUILLETÉE ♡

Pan-roasted Eggplant, Zucchini, Bell Pepper, Pistou, Basil Provençale

LEMON-BUTTER OVEN-BAKED LOBSTER TAIL

Sun-dried Tomato Lemon-Pesto Mash, Roasted Asparagus

SOY AND MISO GLAZED DUCK BREAST SALAD ⓈⓂ

Napa Cabbage, Cilantro, Spinach, Cucumber, Tomatoes, Radish,
Pomegranate Arils, Soybeans, Toasted Sesame Seeds,
Crisp Vermicelli, Yuzu Dressing

DESSERTS

ORANGE-ALMOND CAKE Ⓜ

Guava Gel, Lychee Yogurt Crème

CHOCOLATE LAVA CAKE

Double Chocolate Sauce, Vanilla Ice Cream

ALASKAN STRAWBERRY ROMANOFF BREAD PUDDING

Toasted Brioche, Fresh Strawberries, Vanilla Cream Cheese

SUNDAE

THE CAPTAIN'S TABLE SUNDAE Ⓜ

Vanilla Ice Cream, Strawberry Compote,
Shortcake, Whipped Cream

NO SUGAR ADDED DESSERT

CHOCOLATE CHEESECAKE

Baked Cheesecake, Chocolate
Chiffon Sponge Base



SCOTT'S CRUISES

♡ Vegetarian Ⓜ Gluten Free Ⓜ Dairy Free Ⓜ Made without animal meat, dairy, eggs, and honey
Daisy Cruise Ltd. cannot guarantee that allergens may not have been introduced during another stage of the food chain
process or, even inadvertently, during preparation. We do not have separate kitchens to prepare
allergen-free items or separate dining areas for Guests with allergies or intolerances.