

## Always Available

**CAESAR SALAD - CHOICE OF CHICKEN OR SHRIMP**  
Sourdough Croutons, Anchovies  
Gran Padano Shavings

### PASTA

Choice of Pesto Genovese or Tomato Sauce


**GINGER-CITRUS GLAZED SALMON\*(GF)**  
Sautéed Spinach, Baked Potato

**Herb-oil Marinated GRILLED CHICKEN BREAST (GF)**  
Jus, Vegetables, Herb Butter, Fries

**Herb-oil Marinated SIRLOIN STEAK\*(GF)**  
Jus, Vegetables, Herb Butter, Fries

## Swan Hellenic's Culinary Ambassadors' Selection

Swan Hellenic has teamed up with a trio of top Chefs to deliver world-class on-board gastronomy. Chefs Avhier Singh, Andrea Ribaldone and Sang Keun Oh bring internationally-acclaimed expertise.

Hand-selected items are marked with 

## Sommelier's Recommendations

**PIEDRA NEGRA**  
Torrantes 2020  
Argentina

**CHATEAU THIELEY**  
Bordeaux 2019  
France

**LUCA BOSIO**  
Barbera D' Alba 2019  
Italy

**Cutio**  
Garnacha-Carinena 2018  
Spain

**LOUIS JADOT PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "LES REFERTS"**  
Chardonnay 2018  
France - \$120.00

**LOUIS JADOT VOLNAY "CLOS DE LA BARRE" MONOPOLE 1<sup>ER</sup> CRU**  
Pinot Noir 2017  
France - \$110.00

Please ask your Sommelier for our Reserve Wine list

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk for food borne illness, especially if you have certain medical conditions

## APPETIZERS

**BEEF TARTARE\***   
Onion, Pickle, Capers, Brioche Roll

**TWICE BAKED GOAT CHEESE SOUFFLÉ**  
Garlic Cream Sauce

## SOUPS

**CHICKEN BROTH (GF)**  
Rice Noodles, Carrot, Chives

**SWEET CORN SOUP (GF)**   
Carrots


## SALADS

**GREEK SALAD (GF,V)**  
Feta Cheese, Bell Pepper, Olives, Tomato, Onion, Herb Vinaigrette

**MIXED GARDEN GREENS (GF,V)**  
Choice of Dressing

## ENTREES

**DOVER SOLE (GF)**  
Parsley Potato, Green Vegetables, Lemon Butter

**WHOLE ROASTED CHATEAUBRIAND\* (GF)**   
Fondant Potato, Garden Vegetables, Béarnaise Sauce

**ROASTED PUMPKIN RISOTTO**  
Butter, Cream, Pumpkin, Parmesan Cheese

**VEGAN BLACK-EYE BEAN CHILI (GF, V)**  
Jasmin Rice, Corn Chips, Cashew Nut Sour Cream

## DESSERTS

**COLD-SERVED BAKED CHOCOLATE TERRINE**   
Raspberry Compote, Vanilla

**RED WINE POACHED PEAR**  
Vanilla Ice Cream

**FRESH SEASONAL FRUIT (HO)**

**INTERNATIONAL CHEESE PLATE**  
Selection of Cheese & Condiments

**SUGAR FREE: BANANA FRITTER IN FILO (SF)**  
Pineapple Salsa, Toasted Walnuts

**ICE CREAM: CHOCOLATE FUDGE | VANILLA | STRAWBERRY SORBET**  
**V - Vegetarian | GF - Gluten-free | SF - no Sugar added | HO - healthy option**