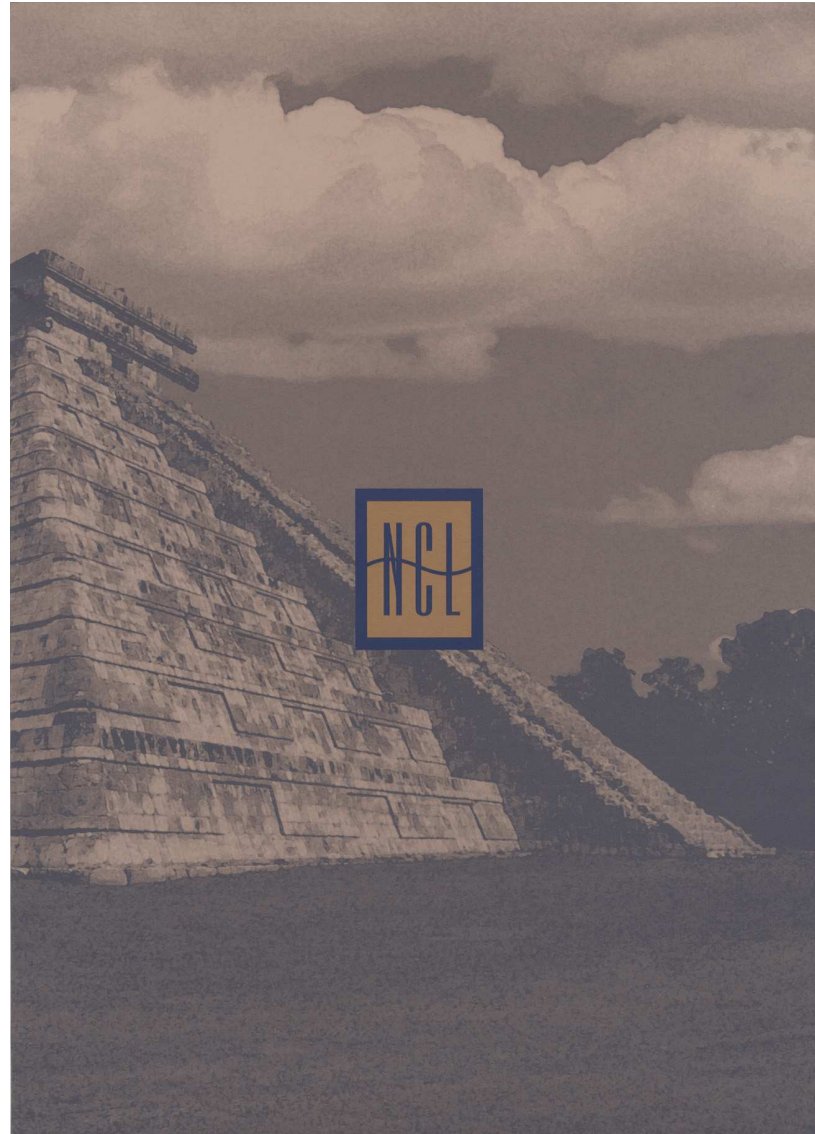


Collection Gérard Gumuchian
paquebots.net



NEW YEAR'S EVE MENU

COLD APPETIZERS

- Firecracker Shrimp Cocktail
Jumbo Shrimps presented with a peppery Cognac Mayonnaise
- Macédoine of Exotic Fruit and Champagne
- Serrano Ham on Amontillado Melon
Shavings of Spanish dry-cured Ham on Sherry-flavored Cantaloupe Melon

HOT APPETIZER

- Cooking Light* Maryland Crab Cakes
Sauce Remoulade
CALORIES 174, FAT 7.1g, PROTEIN 15.8g, CARB 16.6g, FIBER 0.6g,
CHOL 67mg, IRON 1.3mg, SODIUM 540mg, CALCIUM 128mg

THE SOUP KETTLE

- Cream of Artichokes Cleopatra
- Consommé of Beef with Gold Leaves
- Ice Chilled Curaçao Orange Soup

FRESH FROM THE GARDEN

- The New Year's Eve Salad Potpourri
Hearts of Butter Lettuce, Pears, Endive and caramelized Pecans
Chardonnay-and-Shallot Dressing, Traditional or Fat Free Dressings

- Cooking Light* Watercress Salad with Blue Cheese and Praline
CALORIES 180, FAT 6.8g, PROTEIN 3.6g, CARB 28g, FIBER 1.4g,
CHOL 8mg, IRON 0.7mg, SODIUM 260mg, CALCIUM 58mg

VEGETARIAN ENTREE

- Moroccan Couscous and Saffron-flavored Vegetables
Crowned with Fried Parsnip Leaves

PASTA DEL GIORNO

- Rotelle Pasta with Smoked Turkey, Arugula and Sun-dried Tomatoes
Tossed in a Coulis of Virgin Olive Oil, roasted Onions, Garlic and Basil
Served with freshly grated Parmesan Cheese at your table

MAIN COURSES

- Sole Véronique
Poached Grey Sole napped with a Sauce Velouté and crowned with White Grapes
Artichoke-and-Jasmine Rice Market-fresh Vegetables

- Cooking Light* Thai Scallops with Asparagus
Served with a White Rice Timbale
CALORIES 336, FAT 6.6g, PROTEIN 32.9g, CARB 35.3g, FIBER 2.1g,
CHOL 56mg, IRON 2.1mg, SODIUM 474mg, CALCIUM 72mg

- Rib Eye Roast of Kansas Beef
Sonoma Red Wine and Onion Glaze
Pommes Macaire Market-fresh Vegetables

FROM THE GRILL

- Medallions of Pork "Madagascar"
Grilled Tenderloin of Pork laced with Green Peppercorn Sauce
Pommes Macaire Market-fresh Vegetables

ALWAYS AVAILABLE

- Plain Grilled Chicken Breast
- Steamed Vegetables Baked Potatoes with Condiments

FROM OUR CHEESE BOARD

- Selection of International Cheeses and Fruits

DESSERTS

- Chocolate Crème Brûlée

- Cooking Light* Sour Cream Cheesecake
CALORIES 300, FAT 9.8g, PROTEIN 11.8g, CARB 36.3g, FIBER 0.4g,
CHOL 83mg, IRON 0.7mg, SODIUM 569mg, CALCIUM 126mg

- Strawberry Mille-Feuille
Fresh Strawberries layered with flaky Puff Pastry and Chantilly Cream
Presented on a Vanilla Bean-and-Kahlúa Sauce

FROM THE ICE CREAM PARLOR

- Vanilla, Chocolate, Strawberry, Pistachio Ice Cream
- Kiwi, Raspberry, Lemon Sherbet
- Frozen Chocolate Yogurt
- Choice of Sugar and Fat-Free Ice Creams

BEVERAGES

- Coffee, Decaffeinated Coffee, Assorted Teas
- Espresso, Cappuccino

The Children's Menu and Kosher prepared items are available
These distinguished selections require time for preparation
Please consult your waiter for your advance order



ALASKA

BAHAMAS

BERMUDA

CARIBBEAN

EUROPE

HAWAII

MEXICO

PANAMA CANAL

SOUTH AMERICA

TEXARIBBEAN

TRANSATLANTIC

*As far from the everyday as a ship can take you.
That's The Norwegian Way.*



NORWEGIAN
CRUISE LINE

SHIPS' REGISTRY: BAHAMAS & PANAMA

MEXICO MENU