

Aboard the  
**M/V SILVER CLOUD**

In Port: Key West, Florida USA  
Saturday January 4<sup>th</sup>, 2003

**SILVERSEA "CRUISELITE" MENU**

*Our Executive Chef and his Team are pleased to offer an alternative  
low cholesterol, low sodium and low fat cuisine*

Fresh Artichokes with Spring Onions and Herb Salad

\*\*\*\*\*

Hoisin Roast Pork Rack with Mild Curry Sauce  
Steamed Vegetable Bouquetière

\*\*\*\*\*

Lemon Mousse on Berry Coulis

**Head Sommelier Pascal Mehrrens**

Every evening our Head Sommelier, working in close collaboration with the Executive Chef, has selected two wines from our complimentary selection and two wines from the Connoisseurs List to accompany this evening's menu. However, acknowledging individuality of taste we will be pleased to offer you your choice of any of the Silversea complimentary selection or carefully chosen selection of sales wines from our Connoisseurs Wine List.

**White Wines**

**Danzante Pinot Grigio, Frescobaldi/Mondavi, Veneto, Italy 2001**

*The Danzante Pinot Grigio is a bright wine with delicate fragrances, flavors of citrus, peach and melon followed by a crisp, balanced finish.*

**Hospice de Beaune, Meursault "Les Genevrières", Burgundy, France 1993**

*The Hospice de Beaune a 15th century hospital is today the location of the most important wine auction in Burgundy. This first growth medium to full bodied Meursault is a beautiful Chardonnay with soft almond, nutty flavors and a long finish.*

**US\$ 70.00**



**Red Wines**

**Dolcetto D.O.C., Baiardi, Piedmont, Italy 2001**

*This excellent Dolcetto is a ripe, unctuous, opulent wine bursting with fresh jammy fruit followed by the big, fragrant nose of black fruits.*

**Chateau Figeac, Saint Emilion, Bordeaux, France 1986**

*This 1986 premier grand cru classe displays a mineral and herbaceous bouquet, intermingled with scents of smoky new oak and blackcurrant. It is an elegant and complex wine with a long and smooth finish and soft tannins.*

**US\$ 210.00**

**Executive Chef**  
Laurent Austrui

**Maître d'Hôtel**  
Antonio Mendes

# MENU

## COLD APPETIZERS

Roasted Squab with Arugula and Warm Potato Salad

Fresh Artichokes with Spring Onions and Herb Salad

Tomato Vinaigrette

Assorted Grapes Fruit Cup

## HOT APPETIZER

Fresh Black Mussels in White Wine, Tomatoes, Parsley and Garlic Bread

## FROM THE TUREEN

Chicken Consommé with Matzo Balls

Mauï Red Onion and Ginger Soup

## FRESH FROM THE GARDEN

Salad of Celeriac, Beetroot, Belgium Endive and Radicchio with Egg Dressing

## SORBET

Refreshing Sour Cream-Strawberry Sorbet

## MAIN COURSES

Fresh Grouper Fillet in Reduced Tomato White Wine Sauce

Carrot Mousseline Sautéed Spinach and Boiled New Potatoes

Hoisin Roast Pork Rack with Mild Curry Sauce

Mashed Sweet Potatoes with Crisps



**Silversea and Relais & Châteaux Present “La Collection du Monde” Signature Dish**

Crisp Duck with Candied Turnips and Spiced Plums

Grilled Black Angus Sirloin Steak “Provençale”

Pan-fried Oyster Mushrooms and Stuffed Garlic Baked Potatoes

Rigatoni alle Melanzane

Rigatoni Pasta with Eggplant and Fresh Tomato-Basil Sauce

## VEGETARIAN DISH

Mexican Chili with Crisp Tacos

Red Bean and Vegetable Stew in a Fried Potato

## ALTERNATIVE MENU SELECTION

Crudités and Assorted Greens with your Choice of Dressing

Sirloin Steak, Beef Fillet, Chicken Breast or Salmon Fillet

Pasta, Plain or with Tomato Sauce, Steamed Vegetables

Baked and Mashed Potatoes

