

DINNER 16

Aboard the  
*Ms. Silver* --

EN ROUTE TO:  
DAY, DATE MONTH YEAR

-- CONNOISSEUR'S WINE LIST --

NAME - VINTAGE  
*Region*  
Blend  
US \$

NAME - VINTAGE  
*Region*  
Blend  
US \$

-- COMPLIMENTARY SELECTION --

NAME - VINTAGE  
*Region*  
NAME - VINTAGE  
*Region*

by Relais & Châteaux Grand Chef Jacques Thorel, "L'Auberge Bretonne" (La Roche Bernard, France)  
PERSILLÉ DE CHEVREUIL AU FOIE GRAS DE CANARD  
*Parsley-coated Venison and Foie Gras Terrine*

MINUTE DE COQUILLAGES ET SAINT JACQUES, JUS DE PIGNONS AU BASILIC  
*Little Stew of Clams and Bay Scallops with Pine Nut and Basil Jus*

TOURTE DE PERDREAU AVEC BEURRE FONDU ET SAUCE ROUENNAISE  
*Layered Partridge Tart with 'Rouennaise' Sauce*

APPETISERS

PERSILLÉ DE CHEVREUIL AU FOIE GRAS DE CANARD  
*Parsley-coated Venison and Foie Gras Terrine*

CARAMELISED RED ONION AND JARLSBERG TART  
*with Arugula Salad and Extra Virgin Olive Oil Dressing*

MINUTE DE COQUILLAGES ET SAINT JACQUES, JUS DE PIGNONS AU BASILIC  
*Little Stew of Clams and Bay Scallops with Pine Nut and Basil Jus*  
per serving: 75 calories; 3 g fat; 2 g carbohydrates

INTERMEZZO

FRAGRANT CHERRY TOMATO CONSOMMÉ  
*with Poached Cherry Tomatoes and Fresh Tarragon Leaves*  
per serving: 33 calories; 1 g fat; 7 g carbohydrates

PEACH, CITRUS AND WALNUT SALAD  
*with Crunchy Garden Greens, Cherry Tomatoes and Freshly Grated Horseradish, Walnut and Balsamic Dressing*

PENNE ARRABBIATA  
*Penne Pasta with Spicy Tomato Sauce*

SORBET

MINT SORBET

ENTREES

GRILLED BLUEFIN TUNA  
*Tossed in Light Spicy Vinaigrette with Wilted Greens*  
per serving: 228 calories; 8 g fat; 2 g carbohydrates

ROASTED FILET OF BEEF WITH JALAPEÑO AND CILANTRO DRESSING  
*Roasted Bell Peppers and a Peanut Potato Caise*  
TOURTE DE PERDREAU AVEC BEURRE FONDU ET SAUCE ROUENNAISE  
*Layered Partridge Tart with 'Rouennaise' Sauce*

WILD MUSHROOM AND POTATO PAVÉ  
*with Tomato Coulis and a Red Wine Reduction*

VEGETARIAN FARES A mix & match of nutrient non-meat substitutes for vegetarians and non-vegetarians alike.  
WELLNESS OPTIONS The average nutritional values provided are based on the standard Silversen recipes. These may vary slightly.  
-- Ask your waiter for our classic selection of always-available fares --

At Silversen Cruises, we take maximum food precautionary measures to ensure the safest quality product is offered to our guests. United States Public Health advises that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

HEAD SOMMELIER EXECUTIVE CHEF MAÎTRE D'HÔTEL

VEGGIE DINNER 16

Aboard the

*M/S Silver*

EN ROUTE TO:  
DAY, DATE MONTH YEAR

~ CONNOISSEUR'S WINE LIST ~

NAME - VINTAGE  
*Region*  
Blend  
US \$

NAME - VINTAGE  
*Region*  
Blend  
US \$

~ COMPLIMENTARY SELECTION ~

NAME - VINTAGE  
*Region*

NAME - VINTAGE  
*Region*

*Our Staff's Recommendations*

CARAMELISED RED ONION AND JARLSBERG TART  
*with Angula Salad and Extra Virgin Olive Oil Dressing*

FRAGRANT CHERRY TOMATO CONSOMMÉ  
*with Poached Cherry Tomatoes and Fresh Tarragon Leaves*

WILD MUSHROOM AND POTATO PAVÉ  
*with Tomato Coulis and a Red Wine Reduction*

HEAD SOMMELIER

EXECUTIVE CHEF

MAÎTRE D'HÔTEL

APPETISERS

TOMATO AND BASIL TERRINE  
*with Calfic Focaccia Crisps*

CARAMELISED RED ONION AND JARLSBERG TART  
*with Angula Salad and Extra Virgin Olive Oil Dressing*

CASSOLETTE OF ROOT VEGETABLES  
*with Pine Nut and Basil Jus*

INTERMEZZO

FRAGRANT CHERRY TOMATO CONSOMMÉ  
*with Poached Cherry Tomatoes and Fresh Tarragon Leaves*  
per serving: 33 calories; 1 g fat; 7 g carbohydrates

PEACH, CITRUS AND WALNUT SALAD  
*with Crunchy Garden Greens, Cherry Tomatoes and Freshly Grated Horse Radish, Walnut and Balsamic Dressing*

PENNE ARRABIATA  
*Penne Pasta with Spicy Tomato Sauce*

SORBET

MINT SORBET

ENTREES

TOFU 'TEMPURA'  
*with Roasted Bell Peppers and Herb Vinaigrette*

WILD MUSHROOM AND POTATO PAVÉ  
*with Tomato Coulis and a Red Wine Reduction*

Italian Specialty  
MELANZANE ALLA PARMIGIANA  
*Over-baked Layers of Eggplant, Buffalo Milk Mozzarella and Tomato Fondic*

RELAIS & CHATEAUX FAMES. Recipes by Relais & Châteaux Grand Chef Jacques Thorel, "L' Auberge Bretonne" (La Roche Bernard, France).

WELLNESS OPTIONS The average nutritional values provided are based on the standard Silvesca recipes. These may vary slightly.

At Silvesca Cruises, we take maximum food precautionary measures to ensure the safest quality product is offered to our guests. United States Public Health advises that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# DINNER 6 VENETIAN

*Aboard the  
M/S Silver* ---

EN ROUTE TO:  
DAY, DATE MONTH YEAR

## -- CONNOISSEUR'S WINE LIST --

NAME - VINTAGE  
*Region*  
Blend  
US \$

NAME - VINTAGE  
*Region*  
Blend  
US \$

## -- COMPLIMENTARY SELECTION --

NAME - VINTAGE  
*Region*

NAME - VINTAGE  
*Region*

by Relais & Châteaux Grand Chef Jacques Thorel, "L'Abbaye Bretonne" (La Roche Bernard, France)

FEUILLETÉ D'ASPERGES, SAUCE MOUSSELINE  
*Mille-feuille of Green Asparagus with Mousseline Sauce*  
GAMBAS À L'ÉMULSION D'AGRUMES  
*Crunchy Fried Tiger Prawns with Citrus Emulsion*

BAR GRILLÉ ET ANGUILE FUMÉE, CRÈME AU CÉLÉRI  
*Grilled Sea Bass with Smoked Eel, Celeriac Cream Infusion*

## APPETISERS

CARPACCIO DI MANZO  
*Beef Carpaccio Served with Fresh Arugula, Basil, Celery, Walnuts and Parmesan Shavings*  
per serving:123 calories; 9 g fat; 2 g carbohydrates

FEUILLETÉ D'ASPERGES, SAUCE MOUSSELINE  
*Mille-feuille of Green Asparagus with Mousseline Sauce*

GAMBAS À L'ÉMULSION D'AGRUMES  
*Crunchy Fried Tiger Prawns with Citrus Emulsion*

## INTERMEZZO

MINISTRA CON VONGOLE  
*Sardinian Clam Soup with Fresh Arugula and Sun-dried Tomatoes*  
per serving:121 calories; 1 g fat; 9 g carbohydrates

PANZANELLA  
*Moistened Italian Bread Salad with Cucumber, Tomato, Peppers, Capers, Basil, Extra Virgin Olive Oil and Balsamic Dressing*

GNOCCHI BURRO E SALVIA  
*Potato Dumplings Pan-fried with Sage Butter and Sprinkled with Parmesan Cheese*

## SORBET

SORBETTO AL MASCARPONE  
*Mascarpone Sorbet*

## ENTREES

BAR GRILLÉ ET ANGUILE FUMÉE, CRÈME AU CÉLÉRI  
*Grilled Sea Bass with Smoked Eel, Celeriac Cream Infusion*  
per serving:131 calories; 3 g fat; 2 g carbohydrates


CARRÈ D'AGNELLO AL FORNO  
*Herb-crusted Rack of Lamb with Tomato and Parmesan Gatin, Forest Mushroom Gravy*

OSSOBUCO PRIMAVERA

*Braised Veal Shank with a Crispy Polenta Cake, Vegetable Ragout and Tomato Jus*

RISOTTO AI PORCINI  
*Porcini Mushroom Risotto*

 **VEGETARIAN FIRES** A mix & match of nutrient non-meat substitutes for vegetarians and non-vegetarians alike.

 **WELLNESS OPTIONS** The average nutritional values provided are based on the standard Silvesca recipes. These may vary slightly.  
--- Ask your waiter for our classic selection of always-available fuses ---

HEAD SOMMELIER EXECUTIVE CHEF MAÎTRE D'HÔTEL

At Silvesca Cruises, we take maximum food precautionary measures to ensure the safest quality product is offered to our guests; United States Public Health advises that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# VEGGIE DINNER 6

Aboard the

*MSV Silver*

EN ROUTE TO:  
DAY, DATE MONTH YEAR

~ CONNOISSEUR'S WINE LIST ~


NAME - VINTAGE  
Region  
Blend  
US \$

NAME - VINTAGE  
Region  
Blend  
US \$

~ COMPLIMENTARY SELECTION ~

NAME - VINTAGE  
Region  
NAME - VINTAGE  
Region

*Our Staff's Recommendation*

FEUILLETÉ D'ASPERGES, SAUCE MOUSSELINE   
Mille-feuille of Green Asparagus with Mousseline Sauce

PANZANELLA  
Moistened Italian Bread Salad with Cucumber, Tomato, Peppers, Capers, Basil,  
Extra Virgin Olive Oil and Balsamic Dressing

RISOTTO AI PORCINI  
Porcini Mushroom Risotto


HEAD SOMMELIER

EXECUTIVE CHEF

MAITRE D'HOTEL

## APPETISERS

INSALATA DI VERDURE MARINATE  
Marinated Roasted Vegetable Salad with Olives and Parmesan Shavings

FEUILLETÉ D'ASPERGES, SAUCE MOUSSELINE   
Mille-feuille of Green Asparagus with Mousseline Sauce

PANSOTTI CON SALSA DI NOCI  
Herb and Ricotta Ravioli with Walnut Sauce

## INTERMEZZO

MINISTRONE ALLA GENOVESE  
Vegetable Broth with Pesto

## PANZANELLA

Moistened Italian Bread Salad with Cucumber, Tomato, Peppers, Capers, Basil,  
Extra Virgin Olive Oil and Balsamic Dressing

GNOCCHI BURRO E SALVIA

Potato Dumplings Pan-fried with Sage Butter and Sprinkled with Parmesan Cheese

## SORBET

SORBETTO AL MASCARPONE  
Mascarpone Sorbet


## ENTREES

MILLEFOGLIE DI VERDURE CON RUCOLA  
Mediterranean Vegetable Mille-feuille with Arugula Salad and Yellow Pepper Conits

FRITTATA DI SPINACI E GRANTURCO  
Egg Bake with Spinach and Sweet Corn

Italian Specialty  
RISOTTO AI PORCINI  
Porcini Mushroom Risotto

 **RELIS & CHATEAUX FARES** Recipes by Relais & Chateau Grand Chef Jacques Thorel, "L'Abbaye Bretonne" (La Roche Bernard, France).

 **WELLNESS OPTIONS** The average nutritional values provided are based on the standard Swissessa recipes. These may vary slightly.

At Swissessa Cruises, we take maximum food precautionary measures to ensure the safest quality product is offered to our guests. United States Public Health advises that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.