



SYMPHONY OF THE SEAS
A 5-COURSE TASTING MENU

\$95 plus grats

wine flight +\$75

Discover the bounty of the seas with our exclusive 5-course coastal tasting menu.
Add a wine flight and let the sommelier do the hard work pairing wines with each course.

The menu must be taken for all diners at the same table, and you should allow at least 90 minutes dining time.

YELLOWFIN TUNA

tartare, ponzu, pineapple foam
'Excellens' Rose, Marques de Caceras, Spain

CARIBBEAN WAHOO

ceviche, passion fruit
'Terre de Silex', Chateau de Sancerre, Loire, France

ALASKAN SCALLOPS

pork chistorra, apple velouté
Gruner Veltliner, Loimer, Kamptal, Austria

LOBSTER

beurre blanc, caviar, chive oil
Chablis Premier Cru, Christian Moreau, Burgundy, France

RED SNAPPER

red Thai curry, gnocchi
Gewurztraminer, Marcel Deiss, Alsace, France

Full a la carte dessert menu is available.