



**SIMPLE, ELEGANT AMERICAN DINING
BY CHEF MICHAEL SCHWARTZ**

We welcome you to experience a fresh approach to food and wine onboard, crafted by restaurateur Michael Schwartz. Enjoy a multi-course dinner highlighting thoughtfully-sourced artisanal ingredients from the James Beard Award Winning Chef of Michael's Genuine® Food & Drink in Miami and Quantum Class Experience Advisor for Culinary. Our approachable menu invites you to explore the restaurant in many ways, with a new tableside service for specialty items including Cheese Cart, as well as the option of wine pairings selected from 150 Central Park's comprehensive tasting program by sommelier Eric Larkee.

CENTRAL PARK MARTINI* \$15 🍷
grey goose vodka, cucumber, basil, lemongrass

Choose your experience

3 COURSE DINNER

\$45 (COVER CHARGE)

APPETIZER
ENTRÉE
DESSERT OR CHEESE

4 COURSE PAIRING

\$89 (ALL INCLUSIVE WITH WINE)

TWO APPETIZERS
ONE ENTRÉE
DESSERT OR CHEESE
Our sommelier's wine pairing selections
full table participation requested

VAT applies for all departures sailing from Barcelona.

*An 18% gratuity will be added to your check.

APPETIZERS

BABY BEET SALAD

red quinoa, kalamata olives, mint, pistachio,
yogurt-poppy seed dressing

JEAN-LUC COLOMBO, ROSÉ, PROVENCE, FRANCE 8

SLOW ROASTED BUTTERNUT SQUASH SOUP

toasted spiced pumpkin seeds, watercress, pumpkin seed oil

AU BON CLIMAT, CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA 15

DUCK CONFIT

whipped cauliflower, sautéed greens, pear-raisin chutney,
curry oil

SPY VALLEY, PINOT NOIR, MARLBOROUGH, NEW ZEALAND 15

LOBSTER GNOCCHI

carrot butter sauce, herb salad

QUPE, MARSANNE, SANTA BARBARA COUNTY, CALIFORNIA 14

ORANGE, RADISH AND FENNEL SALAD

green olive, grilled red onion, arugula, shaved parmigiano

VERDAD, ALBARIÑO, EDNA VALLEY, CALIFORNIA 15

VEAL BOLOGNESE AGNOLOTTI

tomato-parmigiano nage, chives

TOMMASI, CORVINA, VENETO, ITALY 14

TUNA TARTARE* 🍴

pickled ginger, garlic aioli, scallions, sesame seeds, shrimp chips

WILLIAM FÈVRE, CHARDONNAY, CHABLIS, FRANCE 20

🍴 finished tableside

ENTRÉES

LAMB DUO*

roasted loin with whipped pistachio and pomegranate |
sweet onion stuffed with ground lamb and apricots

SBRAGIA FAMILY, ZINFANDEL, CALIFORNIA 17

PAN ROASTED SEA SCALLOPS

chickpeas, chorizo, escarole, saffron-clam broth

PINE RIDGE, CHENIN BLANC/VIOGNIER, CALIFORNIA 12

BRAISED BEEF SHORT RIB

charred leeks, sweet potato purée, toasted walnuts, watercress

BERRETTA, SANGIOVESE, BRUNELLO DI MONTALCINO, ITALY 19

MAHOGANY BLACK COD

whipped parsnip, baby bok choy, mustard sauce

LETH, GRÜNER VELTLINER, WAGRAM, AUSTRIA 13

GRILLED MARKET VEGETABLES

curried lentils, greens, cilantro chutney

TERRADORA DI PAOLO, FIANO, AVELLINO, ITALY 11

FREE RANGE ORGANIC CHICKEN

pan roasted breast, red wine braised thigh, pearl onions,
whipped yukon gold potatoes, red wine jus

ODFJELL, CARIGNAN, MAULE VALLEY, CHILE 12

23oz DRY AGED RIBEYE FOR TWO* 🍴

carved tableside. served with béarnaise
and bordelaise sauces and a potato-leek gratin

POWERS, CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON 15

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

SPECIAL ANNOTATION

SOMMELIER: We love pairing food and wine and have built this list around a core of food-friendly wines that act as each dish's final ingredient. Some wines will be a refreshing counterpoint while others match similar profiles to amplify the dish. Many nights we just want to enjoy a great bottle - or two - throughout a meal. With this in mind we've also add a selection of **some of the world's most iconic wines** and will feel extremely fortunate to be able to offer this list onboard.

Taittinger, Comte de Champagne 2010 564

100% Chardonnay, this is elegance and power. The wine would be a refreshing counterpoint throughout the meal, like drinking a Grand Cru Burgundy with bubbles.

Krug, Brut Rosé, Champagne, France 347

Fermented in oak and Pinot Noir dominated, this is Champagne to drink with steak. Bottle-aged before release the wine is more complex than any other non-vintage wine.

Domaine Vacheron, "Le Paradis" Sancerre, France 2010 499

This is Sancerre at its biggest and most expressive. The Paradis vineyard is on south facing slopes, producing a Sauvignon Blanc with classic crispness and a luxurious, full, round mouthfeel.

Louis Latour, Corton Charlemagne Burgundy, France 2006 246

The Latour section of the vineyard is the prime southeast facing parcels. At ten years old the wine has savory mushroom and waxy notes to balance the honey, almond, and vanilla.

W H I T E

SPARKLING

538	Argyle, Brut, Willamette Valley, Oregon	103
820	Billecart-Salmon, "Brut Reserve", Champagne, France	104
510	Perrier-Jouët, "Grand Brut", Champagne, France	78
244	Veuve Clicquot, "Yellow Label", Champagne, France	95
533	Roederer Estate, Brut Rosé, Anderson Valley, California	70
410	Moët & Chandon, "Rosé Impérial", Champagne, France	108
821	Billecart-Salmon, Brut Rosé, Champagne, France	133

WHITE/ROSÉ

512	Jean-Luc Colombo, Rosé , Coteaux d'Aix en Provence, "Côte Bleue", Provence, France	8	35
163	Château Miraval, Rosé , Côtes de Provence, Provence, France		66
	Verdad, Rosé , Central Coast, California		55
314	Bottega Vinaia, Pinot Grigio , Trentino, Italy		51
473	Ferrari-Carano, Pinot Grigio , Sonoma County, California		57
121	Arboleda, Sauvignon Blanc , Aconcagua Valley, Aconcagua, Chile		53
220	Michel Redde, Sauvignon Blanc , Sancerre, "les Tuileries", Loire, France	14	56
846	Pine Ridge, Chenin Blanc/Viognier , California	12	51
267	Rémy Pannier, Chenin Blanc , Vouvray, Loire, France		52
137	Marchesi di Frescobaldi, Vermentino , "Ammiraglia", Tuscany, Italy		56
152	Qupé, Marsanne , Santa Barbara County, California	14	55
153	Verdad, Albariño , Edna Valley, California	15	60
825	Terradora di Paolo, Fiano , Avellino, Italy	11	47
860	Leth, Grüner Veltliner , "Steinagrund Lagenreserve", Wagram, Austria	13	53
713	S.A.Prüm, Riesling , Kabinett, "Prüm Blue", Mosel, Germany		56
262	William Fèvre, Chardonnay , Montmains Premier Cru, Chablis, Burgundy, France	20	79
651	Louis Jadot, Chardonnay , Meursault, Burgundy, France		92
737	Au Bon Climat, Chardonnay , Santa Barbara County, California	15	61
336	Cakebread Cellars, Chardonnay , Napa Valley, California		78
596	Patz & Hall, Chardonnay , Dutton Ranch, Russian River Valley, California		84

SPECIAL ANNOTATION

Opus One, Napa Valley 2012 310

The original Napa Cult wine, it has always been one of the most elegant, well-balanced and food-friendly Napa Cabs. Opus One helped to establish Oakville as the best area on the Napa Valley floor.

Screaming Eagle, Napa Valley 2011 6800

Also from Oakville, production is still less than 750 cases in the most productive vintages. The wine is not in the bigger is better vein but rather is a balanced, nuanced Cabernet.

Vieux-Château-Certan Pomerol, Bordeaux 2007 1342

Petrus' next door neighbor. While the soil type is not the same, the elevation is almost as high and the wines are exceptional.

Petrus, Pomerol 2007 4046

The most sought after Merlot in the world. The wine is grown on a rise of blue clay at the highest point in Pomerol. Every wine lover should drink this at least once in their lifetime.

Château Haut-Brion, Pessac-Léognan Bordeaux 2002 1880

The oldest and most classic of the First Growth Bordeaux, as well as the only from the aptly named stony terroir of Graves. The wine is more elegant and refined than its powerful cousins to the north.

Château Lafite Rothschild, Pauillac Bordeaux 2012 1995

Heavily dominated by Cabernet Sauvignon, this is a big, serious, intense wine. This is a wine to preorder on a port day and have your server open it five hours in advance.

Vega Sicilia, "Unico," Ribera del Duero Spain 2003 689

Influenced by Bordeaux and only released after it has fully matured, Unico is always a beautiful balance of elegance and power.

Gaja "Sori Tildin," Piedmont, Italy 2004 815

An almost perfect vintage in Piedmont that is just entering its prime drinking window. This is the most elegant and nuanced of the single vineyards with notes of tar, roses and smoke.

R E D

	GLASS	BOTTLE
190 Alexana, Pinot Noir , "Revana Vineyard", Dundee Hills, Oregon		89
705 Spy Valley, Pinot Noir , Marlborough, New Zealand	15	62
478 Au Bon Climat, Pinot Noir , Santa Barbara County, California		55
903 Bouchard, Pinot Noir , Premier Cru, Pommard, Burgundy, France		59
775 Michel Picard, Pinot Noir , Charmes-Chambertin Grand Cru, Burgundy, France		178
Montinore, Pinot Noir , Willamette Valley, Oregon		58
526 Palacios Remondo, Tempranillo , "La Vendimia", Rioja, Spain	13	53
518 Fontanafredda, Nebbiolo , "Serralunga d'Alba", Barolo, Piedmont, Italy		93
865 Berretta, Sangiovese , Brunello Di Montalcino, Italy	19	73
207 Odfjell, Carignan , "Orzada", Maule Valley, Chile	12	50
904 Guigal, Syrah , "Brune et Blonde", Côte-Rôtie, Rhône France		53
136 Charles Smith, Syrah , "Boom Boom!", Columbia Valley, Washington		57
Penfolds, Shiraz , South Australia, Australia		148
524 Tommasi, Corvina , Ripasso della Valpolicella Classico, "Ca' Florian", Veneto, Italy	14	58
143 Grgich Hills, Zinfandel , Napa Valley, California		77
160 Sbragia Family, Zinfandel , Dry Creek Valley, California	17	70
Celani Family, Merlot , "Siglos", Napa Valley, California		75
906 Blackbird Vineyards, Cabernet Blend , "Contrarian", Napa Valley, California		82
850 Newton, Cabernet Blend , "Claret", Napa County, California		58
158 Powers, Cabernet Sauvignon , Columbia Valley, Washington	15	61
159 Honig, Cabernet Sauvignon , Napa Valley, California		80
Caymus, Cabernet Sauvignon , Napa Valley, California		108
465 Caymus, Cabernet Sauvignon , "Special Selection", Napa Valley, California		162
195 Rubicon, Cabernet Sauvignon , Rutherford, California		252
471 Michael David, Petite Sirah/Petit Verdot , "Petite Petit", Lodi, California		61