

# Signatures

## ENTRÉES

**\*Salade de Homard et de Mangue à l'Anis**  
*Salad of Lobster and Mango with Star Anise*

**Cassiolette d'Escargots Façon Signatures**  
*Cassiolette of Snails "Signatures Style"*

**Charlotte de Crabe et d'Asperges, Huile aux Herbes Fraîches**  
*Lump Crabmeat and Asparagus Charlotte with Fresh Herb Oil*

**\*Saumon Mariné au Fenouil, Sauce au Concombre**  
*Fennel Cured Salmon with Creamed Cucumber Sauce*

**\*Terrine de Foie Gras, Marmelade aux Pruneaux**  
*Foie Gras Terrine with Prune Marmalade*

**Quiche au Roquefort, Champignons et Epinard, Petite Salade Verte** ☞  
*Blue Cheese, Mushroom and Spinach Quiche with Baby Greens*



## SOUPES

**Bisque de Crustacés Garniture d'Avocat, Miettes de Crabe et Tomate Fraîche**  
*Crustacean Bisque with Avocado-Crabmeat-Tomato Garnish*

**Consommé Périgord**  
*Beef Consommé with Julienne of Black Truffle and Herb Crêpes*

**Crème de Champignons à l'Ail Confit** ☞  
*Creamy Mushroom Soup with Candied Garlic*



## SORBET

**Sorbet au Champagne et Cointreau**  
*Refreshing Champagne and Cointreau Sherbet*

aboard Seven Seas Voyager

Name here | Signatures Chef  
Name here | Signatures Maître d'Hôtel  
Name here | Head Sommelier



## PLATS PRINCIPAUX

**\*Filet de Flétan, Sauce Pistache, Pousses d'Épinards et Tomates Marinées**  
Fillet of Halibut with Pistachio Sauce, Baby Spinach and Herb-Marinated Tomatoes and Black Olive Tapenade

**\*Raviole Ouverte de Homard et de Saint Jacques, aux  
Champignons et Petit Légumes, Sauce Homard Crémée**  
Open-Faced Ravioli of Lobster and Scallops with Mushrooms and Vegetables Lobster Cream Sauce

**\*Magret de Canard, Sauce au Vinaigre de Framboises, Tarte aux Pommes et Légumes**  
Magret Duck Breast with Raspberry Vinegar Sauce, Apple Tart and Vegetables

**\*Filet de Veau aux Echalotes Braisées au Vin Rouge, Gnocchi et Légumes de Saison**  
Tenderloin of Veal with Red Wine Braised Shallots, Gnocchi and Seasonal Vegetables

**\*Tournedos Rossini, Bouquetière de Légumes Glacés, Sauce Périgieux**  
Beef Tournedos Rossini with Sautéed Duck Liver, Glazed Vegetables and Truffle Sauce

**\*Carré D'Agneau Rôti, Champignons Sautés et Pomme Fondante, Jus de Cuisson**  
Roast Rack of Lamb, Mushrooms Garnish, Melted Potato, Lamb Sauce

**Gâteau de Légumes Provençaux au Fromage de Chèvre** 🍷  
Provencal Vegetable Gateau with Goat Cheese



## FEATURED WINES

**(White Wine)**

Description

**(Red Wine)**

Description

### Recommended Reserve Wines

**(White Wine)**

Description

**(Red Wine)**

Description

In addition to our selection of complimentary fine wines, we also offer an array of premium, rare vintages. Our Head Sommelier will be happy to assist you in selecting and purchasing the perfect wine to accompany your meal.

🍷 Vegetarian Dishes

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions