

4:45 p.m. Captain's Welcome Reception
 5:30 p.m. Departure and Dinner
 7:10 p.m. Jazz Show
 8:00 p.m. Disembark
 Dress Code for Gentlemen: Slacks required. Children not recommended.



7-Course French Style Dining
 July 1 – September 30, 2012

We proudly present our Five Star 7-course Summer menu – It's a feast for the eyes as well as the palette! Savor the seasonal colors and flavors with island touches, from the salad showcasing Kunia watermelon to "Honey Rum Roasted Peaches" dessert.

Also featured are signature entrées of air-flown Live Maine Lobster and highest grade Prime Tenderloin of Beef.



Summer Canapés

Lamb, Hummus and Strawberry Puff Pastry
 Tiger Prawn, Ginger Yogurt and Tobiko Spoons
 Big Island Goat Cheese Fritata with Red Onion Jam
 Fresh Tropical Fruit



Chilled Red and Gold Beet Soup

with Saffron Crème Fraîche and Cucumber Caviar



Grilled Compressed Watermelon Salad

with Baby Rocket Lettuce, Crispy Pancetta,
 Balsamic Reduction and Watermelon Vinaigrette



Intermezzo

Tangerine Sorbet



Highest Grade Prime Tenderloin of Beef

with Ratatouille, Potato Gratin,
 Foie Gras Torchon and Bordelaise Sauce



Freshly Baked French Bread and Brioche with Butter
 Freshly Brewed **STAR's Original Coffee** and Organic Teas

Bon Appétit

Chef de Cuisine Adam Gilbert

Special Menus available with 24 hours notice.

Vegan / Gluten-Free

Fish

Chicken



Baked Salmon
 with Dill Lemon
 Butter Sauce



Roasted Chicken Breast
 stuffed with Mushrooms,
 Spinach and Swiss Cheese



Roasted Rolled Eggplant
 stuffed with French Green
 Legumes, Kabocha Sauce



Black Truffle Risotto
 with Wild Asparagus
 and Portabella Mushrooms



Medley
 of Fresh Fruit