

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

The STAR's original **Hawaiian Bellini**  
 and **three Super Premium Beverages**  
 are included. Indulge in **exotic**  
**cocktails and top quality liquors**  
 including Remy Martin V.S.O.P. and  
 Chivas Regal, or international coffees.

*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 Fraiche and Cucumber Caviar

**Grilled Compressed Watermelon Salad**  
 with Baby Rocket Lettuce, Crispy Pancetta,  
 Balsamic Reduction and Watermelon Vinaigrette



**Air-Flown Live Maine Lobster**  
 with Lobster Risotto, English Pea Puree,  
 Tsar Nicoulai Caviar and Kahuku Corn Beurre Blanc



**Intermezzo**  
 Tangerine Sorbet



**Highest Grade Prime Tenderloin of Beef**  
 with Ratatouille, Potato Gratin,  
 Foie Gras Torchon and Bordelaise Sauce

**Honey Rum Roasted Peaches**  
 with Macadamia Nut Macaroon, Peach Ice Cream,  
 Summer Berries and Frasier Cream



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