



## Dinner in the Dining Salon

San Juan, Puerto Rico, USCW  
Sunday, January 10<sup>th</sup> 2010

### Our Sommelier George Simcea Recommends this Evening

#### White Wines:

Chardonnay Grgich Hills	Napa Valley	2003 \$ 62.00
Meursault Domaine Vincent Girardin	Burgundy	2004 \$ 73.00
The Stump Jump, Sauvignon, Riesling, Marsane, Mc Laren Vale	Australia	2005 \$ 28.00

#### Red Wines:

Pommard Epenots 1er Cru O.Leflaive	Burgundy	2002 \$ 87.00
Cabernet S. Zinfandel, Paraduxx	Napa Valley	2005 \$ 88.00
Clos Fourtet 1er Grand Cru Classe	St Emilion	2004 \$112.00

*Our Sommelier has an excellent selection of Old World and New World wines  
from our cellars on the Wine List, which George will be delighted  
to leave with you for your Perusal and Choice.*

**Chef de Cuisine**  
**Josselin Jeanblanc**

**Executive Hôtel Manager**  
**Christophe Cornu**

## **Starters**

Méli Mélo of Melon with Parma Ham, Grissini and Crushed Black Pepper

Grilled Escalope of Norwegian Salmon on Asparagus Salad and Egg Tartar\*

Sea Scallops Skewer on Thai Risotto and Chicken Galangal Soup

## **Soups**

Cream of Celery Flavoured with Nutmeg\*

•  
Chilled Cucumber & Dill

*An Assortment of Salads are always Available with your Favourite Dressings*

## **Salads**

Greek Style Salad with Feta Cheese

•  
Hot and Tangy Prawn and Fruit Salad

## **Chef's Main Dishes**

Fresh Yellow Fin Tuna Steak on Roasted Zucchini  
Tomato Compote and Veal Stock Reduction with Aceto Balsamico\*

•  
Mignon of Beef Tenderloin on Truffle infused Veal Demi-glace  
Duck Liver- Herb Crust, Anna Potato and Steamed Spinach

•  
Supreme of Free-Range Chicken on Grilled Cherry Tomatoes  
Mushroom Lasagna and Crème de Volaille with Whole Grain Mustard

\*SEADREAM Signature Dish\*

## **This Evening's Vegetarian Alternative**

Greek Style Salad with Feta Cheese

•

Cream of Celery Flavoured with Nutmeg

•

"Aubergine Parmigiana"

*Grilled Eggplant with Arugula-Spinach, Egg Patties and Melted Mozzarella*

## **SEADREAM Oriental Wellness Cuisine**

*In Combination with SEADREAM Spa, Our Chefs have created a daily selection of dishes from the Oriental wellness Cuisine*

Hot and Tangy Prawn and Fruit Salad

•

Pork and Noodle Soup with Red Chilli

•

Grilled Red Snapper on Scallion-Garlic Rice served with Sweet Pepper Sauce

•

Coconut Rice Pudding with Mango Sorbet

•

Oriental Ginger Tea

## **À la Carte**

Consommé Double with "Bâtonnet au Fromage"

•

Caesar Salad served with Croûtons and Parmesan Shavings

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Linguini al Pesto or with Chunky Tomato Sauce

•

Broiled Fillet of Organic Salmon with Tomato Salsa

•

Chicken Breast with Herbs, Lemon and Virgin Olive Oil

•

Grilled Kansas Beef Rib-Eye Steak, Madagascar Pepper Sauce

•

Rosemary Marinated Lamb Chops

*All dishes may be ordered with your choice of French Fried Potatoes, Baked Potato, Rice and Vegetables of the day.*

## **Desserts**

### **Pastry Chef Jose Del Rosario Signature Dessert**

Grand Marnier Soufflé with Sauce Anglaise

•  
Sautéed Strawberries with Candied Black Olives and Olive Oil Ice Cream\*

•  
Coconut Rice Pudding with Mango Sorbet

### **Healthy and Delicious**

•  
Berry Fruit Soup with Strawberry Frozen Yogurt

### **Jose's Selection of Homemade Ice Cream, Sorbet and Frozen Yoghurt**

Vanilla, Cookies and Cream, Pistachio Ice Cream  
Mango Sorbet and Strawberry Frozen Yogurt

### **From The Cheese Board**

Assorted International Cheese  
Served with Home Made Cheese Bread

SEADREAM II Exclusive Selection of Herbal and Exotic Teas from "Mhai Diva Teas",  
Espresso, Cappuccino, Regular and Decaffeinated Coffee accompanied by an assortment of  
Homemade Petits Fours with Chocolate Truffles



**SEADREAM**  
YACHT CLUB