



Dinner onboard SEADREAM II

Marigot, St.Martin, FWI
Wednesday, January 13th 2010

Our Sommelier George Simcea Recommends this Evening

White Wines:

Chardonnay, Castello della Sala, Antinori	Italy	2003	\$ 39.00
Tokay Pinot Gris, Leon Beyer	Alsace	2003	\$ 38.00
Chardonnay, Santa Rita "120" Maipo Valley	Chile	2002	\$ 28.00

Red Wines:

Pasanau, Finca La Planeta Sierra De Montsant's	Spain	2002	\$ 64.00
Chianti Classico, Gabbiano	Italy	2002	\$ 44.00
Tignanello, Tuscany, Antinori	Italy	2005	\$112.00

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

Chef de Cuisine
Josselin Jeanblanc

Executive Hôtel Manager
Christophe Cornu

Appetizers

Carpaccio of Beef Tenderloin
with Parmesan Shavings and Orange Flavoured Olive Oil*

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Roma Tomatoes with Mozzarella di Buffalo and Extra Virgin Olive Oil

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“Pasta Portofino”

Pasta with Roma Tomato Sauce, Salami and Fresh Basil

Soups

“Minestrone”

*Vegetable Soup, Milan Style**

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Cream of Lobster with Tarragon

Salads

Marinated Heart of Artichoke Salad

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Mâche and Boston Lettuce with Oven Baked Tomato and Olive Oil Dressing

An Assortment of Salads are always available with your Favourite Dressings

Chef's Main Dishes

Grilled Garlic Shrimps on Pecorino Risotto
Tomato Concassée and Chives

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Braised Osso Bucco of Veal Shank, Creamy Polenta
And Marinated Grilled Vegetables

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Cannelloni Stuffed with Spinach and Ricotta Cheese
Served with Chunky Tomato Sauce

SEADREAM Signature Dish

À la Carte

Consommé Double with "Bâtonnet au Fromage"

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Caesar Salad served with Croutons and Grated Parmesan Cheese

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Linguini al Pesto or with Chunky Tomato Sauce

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Broiled Fillet of Salmon with Tomato Salsa

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Chicken Breast with Herbs, Lemon and Virgin Olive Oil

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Grilled Rib-Eye Steak with Madagascar Pepper Sauce

•

Rosemary Marinated Lamb Chops

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

Pastry Chef Jose Del Rosario Signature Dessert

Zabaglione with Mixed Berry Compote

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Warm Mixed Chocolate Tart with Crème Fraîche and Orange

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Tiramisù with Mascarpone Sorbet

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

Vanilla, Stracciatella, Candied Strawberries Ice Cream,
Mascarpone Sorbet and Apple Frozen Yoghurt

Assorted European Cheeses 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