



## Dinner onboard SEADREAM II

Great Harbour, Peter Island, BVI  
Saturday, January 16<sup>th</sup> 2010

### Our Sommelier George Simcea Recommends this Evening

#### White Wines:

Pouilly Fume Les Griottes Pascal Jolivet	Loire Valley	2007	\$ 58.00
Chardonnay, Robert Mondavi	Napa Valley	2004	\$ 66.00
Chardonnay, Rio Vivo, Casablanca Valley, Laroche	Chile	2004	\$ 28.00

#### Red Wines:

Chateau Montgrand Milon AOC Paulliac	Bordeaux	2005	\$ 42.00
Cabernet Sauvignon, Cakebread Cellar	Napa Valley	2004	\$ 99.00
Charmes Chambertin, Grand Cru, Louis Jadot	Burgundy	2001	\$135.00

*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

Oriental Style Marinated Tartar of Yellow Fin Tuna  
Crispy Shrimp and Wasabi Mayonnaise

•

Homemade Terrine of Foie Gras with Fresh Figs Compote and Toasted Butter Brioche\*

•

Homemade Vegetable Spring Rolls with Sweet and Sour Sauce

## Soups

Velouté of Spinach with Garlic Croutons

•

Chilled Berry Flip

## Salads

Mâche lettuce with Fresh Herbs and Vinaigrette

•

"Huzaren Salad", Typical Dutch Salad with Potato and Onion\*

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

## Chef's Main Dishes

Fillet of Cod Fish with Tomato Chutney and Herb Crust  
Artichokes à la Grecque and Parisienne Potatoes\*

•

Whole Roasted Pork Tenderloin glazed with Calvados and Thyme  
Ratatouille and Potato Gratin

Beijing Whole Roasted Duck on Stir-Fried Egg Noodles  
Crispy Vegetables and Hoi-Sin Sauce

\*SEADREAM Signature Dish

## **Vegetarian Alternative**

Mâche lettuce with Fresh Herbs and Vinaigrette

•

Velouté of Spinach with Garlic Croutons

•

Marinated Grilled Vegetable Plate with Fettuccini Pasta  
Creamy Tomato-Basil Sauce

*A Selection of Steamed Vegetables and Baked Potatoes are always available*

## **À la Carte**

Consommé Double with "Bâtonnet au Fromage"

•

Caesar Salad served with Croutons and Grated Parmesan Cheese

•

Linguini al Pesto or with Chunky Tomato Sauce

•

Broiled Fillet of Norwegian Salmon with Tomato Salsa

•

Chicken Breast with Herbs, Lemon and Virgin Olive Oil

•

Grilled Kansas Beef Rib Eye Steak with 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**

Banana Soufflé with Jamaican Coconut and Rum Sauce\*

•

Pecan Cheese Cake, Sour Cream Topping and Butterscotch Sauce

•

Homemade Profiteroles Stuffed with Ice Cream

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

Vanilla, Burgundy Cherry, Pistachio Almonds Ice Cream,  
Kiwi Sorbet and Wild Strawberry Frozen Yogurt

Assorted International 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