



*New Year's Eve
Dinner*



Suggested Wines

*Veuve Cliquot Ponsardin Brut Yellow Label
Reims-France*

*Gewürztraminer DOC
"Abbazia di Novacella" Trentino Alto Adige-Italia*

*Châteauneuf-du-Pape Haute Pierre
"Delas Frères", Côte du Rhône-France*

prices according to wine list



Appetizers

*Fanned-out marlin and smoked salmon
with northern shrimp cocktail in a lime dressing*

*Crispy pastry nest
with Porcini mushrooms and lamb in a creamy sauce*

*Exotic fruit carousel
with forest fruit coulis and coconut powder*

Salad of the Day

*Festive salad
young salad leaves with avocado, quails' eggs and cherry tomatoes
Modena balsamic vinegar dressing*

Soups

Crab velouté with poppy seed puff pastry twists

Duck consommé with angel hair pasta and julienne vegetables

Pasta

Homemade pasta

*Fresh Ravioli, filled with pumpkin and amaretti
sautéed in brown butter and sage*



Risotto

*Risotto with monkfish bites and artichoke hearts
sautéed with parsley and garlic*

Main Courses

*Grilled lobster with Champagne and salmon roe sauce
served with vegetable mini-timbale and saffron-infused rice pilaf*

*Baked supreme of turkey with chestnut and apple stuffing
served with mashed potato and stuffed frangipane zucchini*

*Woronoff beef fillet
with wholegrain mustard, cream and Brandy sauce
served with French bean bundle, glazed carrot sticks and potato soufflé*

*Mille-feuille of eggplant and smoked cheese
with fresh tomato and basil coulis*

Desserts

Chocolate New Year log

Nougat parfait with caramel sauce

*New Year's Eve ice cream sundae
no sugar added vanilla ice cream, mixed fresh fruit and whipped cream*

Festive cookies

Traditional Panettone



MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All dishes are available slightly salted or unsalted.