

4:45PM Captain's Welcome Reception
 5:30PM Departure and Dinner
 7:10PM Jazz Show
 7:30PM Return to Pier
 8:00PM Disembark
 8:30PM Fridays Return / Disembark
 Dress Code: No shorts, T-shirts or flip flops.
 Not recommended for children.



**7-Course Signature Dinner
 Spring Menu**
 (April 1 – June 30, 2022)

The STAR's original Hawaiian Bellini and 3 Super Premium Beverages are included. Indulge in exotic cocktails and top quality liquors including Remy Martin V.S.O.P. and Chivas Regal, cordials and more.

We proudly present our Five Star® 7-Course Spring menu. It's a feast for the eyes as well as the palate! Savor the colors and flavors with island touches from the Lobster Bisque and Asparagus and Celery Root Spring Salad to the Zabaione Tart and Sauternes Gelée. Also featured are signature entrées of **Air-Flown Live Maine Lobster Sous Vide** and **USDA Prime Tenderloin of Beef Chateaubriand Wellington**.



Spring Canapés

Caviar, Oven Roasted Tomato Crème and Burrata with Aged Balsamic House Smoked Salmon Tartlets and Avocado Butter Eggplant Falafel and Yogurt with Lemon Essence



Lobster Bisque

Yuzu Crème Fraîche and Sherry Cream



Asparagus and Celery Root Spring Salad

Cave-Aged Gruyère, Pistachios and Shallots with Sherry Vinaigrette



Air-Flown Live Maine Lobster Sous Vide

Butter Herbs with Ceci Velouté



Intermezzo

Campari Orange Sorbet with Candied Hibiscus



USDA Prime Tenderloin of Beef Chateaubriand Wellington

Pomme Fondant and Root Vegetables with Béarnaise



Zabaione Tart and Sauternes Gelée

Spring Berries, Grand Marnier Meringue and Candied Meyer Lemon Peel

Served with Freshly Baked French Bread and Brioche with Butter, Freshly Brewed STAR's Custom Kona Blend Coffee by Hawaiian Paradise Coffee® & Mighty Leaf® Organic Teas

Bon Appétit

Chef de Cuisine Mauro Gramuglia



Alternative Entrée available with 24 hours notice
 Fish, Chicken or Vegan

Fish



**Provenciale
 Fish of the Day**

Olives, Potatoes and Haricot Verts with Beurre Blanc

Chicken



**Pan Roasted
 Chicken Breast Supreme**

Saffron Risotto Cake with Celery Root Purée

Vegan / Gluten-Free



**Aged Tofu Wellington and
 Wild Mushroom Duxelles**

Pomme Fondant and Root Vegetables with Maui Onion Demi Glaze



Eggplant Napoleon

Tomato Concassé with Farro and Pepper Stew