

# Tastes Kitchen & Bar

## DINNER

7:00PM TO 9:00PM

---

### SIGNATURE COCKTAIL

#### LAVENDER SUNSET

Vodka, Lavender Infused Lemonade, Lemon Peel

---

### GLOBALLY INSPIRED CUISINE

#### ROASTED BUTTERNUT SQUASH-FRISSE SALAD

Belgian Endive, Toasted Pumpkin Seeds,  
Goat Cheese, Honey-Sherry Dressing

#### GREEK OCTOPUS SALAD

Basil-Oregano Vinaigrette, Tomatoes,  
Cucumber, Sweet Onions, Fresh Herbs

#### EGGPLANT KASHK DIP

Caramelized Onion, Garlic Chips, Fresh Mint, Flat Bread

#### AHI TUNA POKE\*

Shiso Leaf, Green Onions, Cucumber, Macadamia Nuts,  
Shoyu, Sesame Oil & Lime- Sriracha Dressing

#### HAMACHI CRUDO\*

Avocado, Roasted Corn Relish, Coconut-Lime Sauce, Chili Oil

#### CRISPY FRIED PRAWN DUMPLINGS

Plum Sauce

#### LAPHROAIG CURED SALMON\*

Shaved Turnip, Oatmeal Crumble,  
Lemon-Shallot Crème Fraîche

#### OVEN-ROASTED CAULIFLOWER

Parmesan Cheese, Lemon, Caper, Extra Virgin Olive Oil

#### RICOTTA GNOCCHI

Celery Root, Spinach, Wild Mushroom, Parmesan Cream

---

INDICATES VEGETARIAN SELECTIONS 

\*UNITED STATES PUBLIC HEALTH ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# Tastes Kitchen & Bar

## DINNER

7:00PM TO 9:00PM

---

### GLOBALLY INSPIRED CUISINE

#### GAMBAS AL AJILLO\*

Paprika-Garlic-Lemon Butter, Grilled Baguette

#### CHERMOULA BAKED SALMON\*

Cucumber-Tomato Salad, Citrus Dressing

#### VEGETABLE FLATBREAD TIKKA MASSALA

Roasted Vegetable Baked on Naan Bread,  
Curry Yoghurt, Fresh Coriander

#### CALIFORNIA STREET TACOS\*

Blackened Swordfish, Pico de Gallo

#### CHIMICHURRI STEAK\*

Black Beans, Sweet Potato

#### MONGOLIAN STYLE LAMB CHOPS\*

Cilantro-Mint Sauce, Mango Salad

---

### DESSERTS

#### KEY LIME SLICE

Chantilly, Passion Fruit

#### DARK CHOCOLATE CRÈME BRÛLÉE

Marshmallow Fluff, Toasted Almonds

#### “BANANAS FOSTER”

Bread Pudding, Candied Pecans,  
Vanilla Ice Cream, Caramel Sauce

#### FRESH SEASONAL FRUITS & BERRIES

---

INDICATES VEGETARIAN SELECTIONS 

\*UNITED STATES PUBLIC HEALTH ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# Tastes Kitchen & Bar

## DINNER

7:00PM TO 9:00PM

---

### COMPLIMENTARY WINE SELECTIONS

#### SPARKLING WINE

Prosecco, Torresella, Veneto, Italy

#### WHITE WINES

Grüner Veltliner, Weinlaubenhof Kracher,  
Burgenland, Austria

Riesling, Dr. Loosen "Satyricus," Mosel, Germany

Sauvignon Blanc, Vina Robles, Paso Robles, California

Pinot Grigio, Santa Margherita, Valdadige, Italy

Chardonnay, Bishop's Peak, San Louis Obispo, California

#### RED WINES

Pinot Noir, "C" Reserve, Crystal Cruises Vineyards,  
Santa Lucia Highlands, Monterey, California

Cotes Du Roussillon, Domaine Thunevin-Calvet, France

Merlot, "C" Reserve, Crystal Cruises Vineyards,  
Columbia Valley, Washington

Cabernet Sauvignon, Vina Robles,  
Huerhuero, Paso Robles, California

La Mortelle, Botrosecco, Tuscany, Italy

#### DESSERT WINE

Spätlese Cuvée, Kracher, Burgenland, Austria

---