

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  
 Summer Menu**  
 (July 1 – August 31, 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 Summer 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 Summer 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**.



**Summer 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 Summer 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**

Summer 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



**Alternative Entrée available with 24 hours notice**

Fish, Chicken or Vegan

**Fish**



**Provinciale  
 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