

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, 2019)

The STAR's original **Hawaiian Bellini** and **three 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 English Pea Soup and Cucumber Couscous Salad to the Strawberry Napoleon. Also featured are signature entrées of Air-Flown Live Butter Poached Maine Lobster and Roasted Garlic USDA Prime Tenderloin of Beef.*



**Spring Canapés**  
 Vegetable Purse  
 Shrimp Cocktail Skewers  
 Duck Confit Tartlet with Sour Cherry Gastrique

◆  
**English Pea Soup**  
 with Sweet Bread Crouton and Crème Fraîche

◆  
**Cucumber Couscous Salad**  
 with Feta and Strawberry Vinaigrette

◆  
**Air-Flown Live Maine Lobster Butter Poached**  
 Roasted Golden Beet and Pickled Shallots with Beurre Blanc

◆  
**Intermezzo**  
 Honeydew Lime Sorbetto

◆  
**Roasted Garlic USDA Prime Tenderloin of Beef**  
 Cipollini Onions, Baby Carrots, Asparagus and  
 Mashed Potato with Peppercorn Robert Sauce

◆  
**Strawberry Napoleon**  
 with Strawberry Gelato, Berries and Mascarpone Cream

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

Bon Appétit  
 Chef de Cuisine Chad Pollan

— Alternative Entrées available with 24 hours notice. —  
 Fish, Chicken or Vegan

**Fish**



Baked Salmon  
 with Lemon Dill  
 Butter Sauce

**Chicken**



Roasted Chicken Breast  
 Stuffed with Mushrooms,  
 Spinach and Swiss Cheese



Concasse Kamuela Tomato  
 Confit & Golden Beets  
 with Balsamic Reduction

**Vegan / Gluten-Free**



Black Truffle Tofu & Carrot  
 "Osso Buco"  
 Mashed Sweet Potato



Medley  
 of Fresh Fruit