

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 – September 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 Summer menu. It's a feast for the eyes as well as the palate! Savor the colors and flavors with island touches, from the Crème of Carrot Soup and Summer Green Salad to the Orange Tiramisu and Zabaione Gelato. Also featured are signature entrées of **Stuffed Air-Flown Live Maine Lobster** and **USDA Prime Tenderloin of Beef Wrapped in Prosciutto and Basil**.*



**Summer Canapés**  
 Jackfruit with Tropical Remoulade  
 Smoked Salmon Mousse on Cucumber  
 Ahi Tuna Tiradito Cones

◆  
**Crème of Carrot Soup**  
 with Fava Bean Mousse and Parmesan

◆  
**Summer Green Salad**  
 Watermelon Radish, Heirloom and Toy Box Tomatoes,  
 Golden Beets, Cucumber and Parmesan  
 with Extra-Virgin Olive Oil Powder and Agrumato Dressing



◆  
**Stuffed Air-Flown Live Maine Lobster**  
 Sevruga Caviar and Candied Tomato  
 with Meyer Lemon and Kamuela Tomato Water

◆  
**Tuscan Cantaloupe Sorbetto**  
 with Port Wine Syrup



◆  
**USDA Prime Tenderloin of Beef Wrapped in Prosciutto and Basil**  
 Truffle, Potato Pavé, Zucchini and Carrot with Agliata Demi Sauce



◆  
**Orange Tiramisu and Zabaione Gelato**  
 with Orange Crème Anglaise

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**

**Chicken**

**Vegan / Gluten-Free**



Baked Salmon  
 with Lemon Dill  
 Butter Sauce



Roasted Chicken Breast  
 Stuffed with Mushrooms,  
 Spinach and Swiss Cheese



Concasse Kamuela Tomato  
 Confit & Golden Beets  
 with Balsamic Reduction



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



Medley  
 of Fresh Fruit