

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, 2020)

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 Hawaiian Spring Greens to the Vanilla Panna Cotta. Also featured are signature entrées of Air-Flown Live Maine Lobster Butter Poached and USDA Prime Tenderloin of Beef.



Spring Canapés

Falafel with Tzatziki
 Hummus and Mango Chutney Endive
 Crab Rangoon



English Pea Soup

Truffle Butter and Brie Toast with Cashew Cream



Hawaiian Spring Greens

Seared Diver Scallop, Tobiko, Endive, Berries and Citrus
 with Raspberry Citrus Vinaigrette



Air-Flown Live Maine Lobster Butter Poached

Risotto Cake and Tuile Coral with Saffron Beurre Blanc



Intermezzo

Hawaiian Medley Sorbet
 with Pineapple, Mango, Papaya and Strawberry



USDA Prime Tenderloin of Beef

Truffle-Stuffed Cremini Mushroom, Scalloped Potato Stack,
 Asparagus, Pearl Onions and Tomato with Chambord Demi



Vanilla Panna Cotta

Macerated Mixed Berries and
 Shortbread Cookie Crumble with Kiwi Purée



Freshly Baked French Baguette and Brioche with Swan Butter

Freshly Brewed **STAR's Custom Kona Blend Coffee**
 by Hawaiian Paradise Coffee® and **Mighty Leaf® Organic Teas**

— 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

Vegan / Gluten-Free



Concasse Vine-Ripened
 Tomato Confit & Golden Beets
 with Balsamic Reduction



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



Medley
 of Fresh Fruit