



QUEEN ELIZABETH 2

**CUNARD**

*Queen's Grill*

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*Alana Morison  
Chef de Cuisine*

*Andrew Nelder  
Maitre d'Hôtel*

## *Welcome to the Queens Grill*

*Our menu has been specifically designed to provide you with a variety of options, while still maintaining a focus on freshness and quality of preparation.*

*Each evening we feature a selection of the Chef's specialties, which are chosen based upon the ship's itinerary, the season, and local market availability.*

*In addition, we have also created an extensive a la carte menu of classic Cunard favorites. These are available every day.*

*Finally, with today's changing life-styles and people's quest for healthier living through increased nutritional awareness, we also offer lighter fare that reflect these trends.*

*Whatever your choice, our culinary team wishes you "bon appetit!"*

## *Wines - Digestifs - Cordials*

### *Dessert Wine*

1999 Far Niente "Dolce", Napa Valley, by the glass	\$ 16.00
1997 Château Suduiraut, First Growth, Sauternes, by the glass	\$ 11.00
1983 Filzener Herrenberg, Riesling Eiswein, Reverchon, Saar, full bottle	\$ 140.00
1996 Château D'Yquem, Great First Growth, Sauternes, ½ bottle	\$ 195.00
2002 Nivole, Moscato d'Asti, Italy by the Glass	\$ 4.50

### *Port Wine*

Ferreira White Port, by the glass	\$ 3.50
Fonseca Bin 27, by the glass	\$ 3.75
Fonseca, 10 Year Old Tawny, by the glass	\$ 4.50
Dow's, 20 Year Old Tawny, by the glass	\$ 7.00
Taylor, 40 Year Old Tawny, by the glass	\$ 17.50
Cunard 'Port for Two'	\$ 6.50

### *Madeira Wine*

Blandy's, Verdelho 5 Year Old, by the glass	\$ 3.50
Cossart Gordon, Bual 10 Year Old, by the glass	\$ 4.25
Blandy's, Malmsey 15 Year Old, by the glass	\$ 4.75

### *Cognac, Armagnac, Liqueur & Schnaps*

Ragnaud - Sabourin	\$ 4.00
Courvoisier XO	\$ 7.50
Courvoisier Napoleon, by the glass	\$ 6.75
Hennessey X.O, by the glass	\$ 7.50
Armagnac Sempe 1965 Vintage, by the glass	\$ 7.50

**Please consult your Sommelier for other Premium and Vintage Brands by the bottle**

### *Cigar Aficionados*

*Enjoy a selection of Cuban and Dominican Republic Cigars  
in the Crystal Bar and Chart Room*

## *Dessert*

Boston Cream Slice with Whiskey Sauce

Coconut Crème Brulee with Creme Chantilly

Blueberry Bread and Butter Pudding

Baked Chocolate Cheese Cake with Caramelized Pears

Sugar-Free Strawberry Yogurt Charlotte on Mango Sauce

Fresh Fruit Plate

### *Sorbet*

Strawberry- Daiquiri

### *Ice Cream*

Vanilla

Coffee

Black Walnut

### *Frozen Yoghurt*

Chocolate

### *Sauces*

Chocolate Fudge

Butterscotch

Mango

## *Assorted International Cheese*

From our Cart, Walnut Baguette and Crackers

## *Coffee and Tea*

Espresso, Cappuccino, Regular and Decaffeinated Coffee

Ceylon, Indian and Herbal Teas

## *Mignardises*

Chocolate Pralines and Petits Fours

Pastry Chef: Anne Prieto

## *Dinner*

Mediterranean Adventure - En Route to Cagliari

Wednesday 28th September, 2005

## *Appetizers*

Sampler of Smoked and Cured Fish with Classical Garnish

Sliced Seared Pheasant Breast on Marinated Mushrooms and Radicchio

Crab Meat and Wild Mushroom Cheese Cake with Scallions and Red Pepper Coulis

## *Soups*

Italian Style Tuscany Bean Soup with Crostinis

Russian Beef Borscht with Sour Cream

Chilled Mexican Avocado Soup with Cayenne Toast

## *Salads*

Radicchio and Oak Leaf Lettuce with Dried Fruit

Diced Greek Salad with Feta and Kalamata Olives

## *Entrées*

Tortellini di Carne alla Panna Rosa

Meat Filled Italian Pasta with Creamy Tomato Sauce

Pan-fried fillet of Cod Fish with Tangy Curry Sauce

Broccoli Rose, Buttered Carrot Diamonds and Coriander Basmati Rice

Creole Seafood Jambalaya with Chirozo Sausage

Roasted Capon with Chipolata, Bacon and Madeira Jus

Onion Mashed Potatoes, Cauliflower "Polonaise" and Green Asparagus

Entrecôte Double "a la Mode du Chef"

Grilled Marinated Double Cut Striploin Carved on a Herb Crouton

Served with a Bouquet of Fresh Vegetables, Pont Neuf Potato and Burgundy Glaze

(v) Polenta Cake with Sun-dried Tomato on Wild Mushroom Sauce

(v) Gratinated with Mozzarella Cheese

(V) Denotes vegetarian choice

(L) It is possible to order a lighter version of this dish

## *A la Carte*

### *Cold Appetizers*

*Marinated Jumbo Shrimp with American Cocktail Sauce*

*Russian Sevruga Caviar on Ice Toast and Classical Garnish*

*Smoked Norwegian Salmon with Capers, Red Onion and Lemon*

*Terrine of French Foie Gras with home-made toasted Brioche*

*Thinly Sliced Parma Ham with Honeydew and Cantaloupe Melon*

### *Hot Appetizers*

*(v) Wild Mushroom Risotto with Porcini Jus*

*Seared Medallion of Duck Foie Gras with Glazed Apples and Calvados Sauce*

### *Soups*

*Oxtail Essence with Vegetable Pearls*

*(v) Tomato Soup with Fresh Basil*

### *Salads*

*Caesar Salad with Garlic Croûtons and Grated Parmesan*

*(v) Italian Bitter Greens with Balsamic Vinaigrette*

## *Fish & Shellfish*

*(L) Broiled Fillet of Scottish Salmon with Chive Sauce, Leaf Spinach*

*(L) Whole Dover Sole Meuniere with Lemon Butter, Parsley Potatoes*

*Pan-fried Jumbo Shrimp in Garlic Butter*

## *Grills & Roasts*

*Grilled Beef Fillet Steak with Madagascar Peppercorn Sauce*

*Grilled New York Cut Strip Loin Steak with Herb Butter (12oz)*

*Broiled Rib Chop of Milk Fed Veal with Tarragon Jus*

*Roast Rack of Australian Lamb with Dijonnaise Crust and Thyme Gravy*

*Broiled Chateaubriand of Beef Tenderloin for Two*

*Sauce Béarnaise*

*(advance notice required)*

*Whole Roasted Duckling a l'Orange for Two*

*(advance notice required)*

*A choice of French Fries, Boiled Potatoes, Baked Potato,  
Mashed Potatoes, Rice and Vegetables of the Day are available*

**(V) Denotes vegetarian choice**

**(L) It is possible to order a lighter version of this dish**