“Old Chef’s Table Menu”

Chef’s Table Dinner
Executive Chef Sanjay Dhall welcomes Dr Bill Zydecocruiser
Aboard the Carnival Dream, February 21st, 2012

Norwegian Salmon Tartar
Avocado Mousse, Salmon Caviar

Fire Roasted Tomato and Poblano Chili Bisque
Grilled Corn, Cilantro Drizzle

[www.zydecocruiser.net](http://www.zydecocruiser.net)

Rock Shrimps and Apple Beignets
Tapioca Crunch on Tomato Carpaccio, Garlic Lemon Aioli

Chopped Mediterranean Salad
Shaved Pumpkin, Feta Cheese Crumble

Fillet of Chilean Sea Bass
Wine Stewed Shallot and Chives Vinaigrette, Leeks Emulsion, Peas Risotto

Aged Filet Mignon
Onion Streusel, Homemade Three Pepper Mustard

Your Specially-Made Chocolate Melting Cake
With a Surprise from the Chef

“New” Chef’s Table Menu

Executive Chef Daniel Arulraj welcomes Mr Bill Zydecocruiser
Aboard the Carnival Magic, Tuesday March 12, 2012

RECEPTION
Parmesan Core & Olive
Chorizo & Dates, Piquillo Sofrito
Focaccia, Mascarpone Cream & Prosciutto Crudo
Langoustine & Sundried Tomato Jam Fritters

MENU
Tomatoes Our Way!
Aerated Tomato Juice, Cocoa Butter Coated, Chardonnay Poached

Tuna Banh Mi
Lemon Bread, Sesame Crisp, Miso Cream Avocado gel

Cornish Hen
Caramelized, Butternut Squash, Sofrito

[www.zydecocruiser.net](http://www.zydecocruiser.net)

Bavarois
Spinach, Green Peas, Warm Turnip & Apple Juice

Salmon
Herb Pesto, Cured Tomatoes, Carrots, Fava, Mushroom Earth, Condensed Beets

Wagyu
Slow Stewed short ribs, Potato Pebbles, Pumpkin Fudge, Tomato Dust

Dessert
Chef in a Candy Shop

Currently on:

 Carnival Destiny

 Carnival Imagination

 Carnival Fantasy

 Carnival Ecstasy

 Carnival Sensation

 Carnival Liberty

 Carnival Magic and Carnival Breeze