

Tastes Dinner Menu

APPETIZERS, SALADS & SOUP

Shrimp & Ahi Tuna Tartar Cocktail*
With American Cocktail Sauce and Aioli

Tastes' Signature Baked Garlic Snails*
With Baguette

Deconstructed Caesar Salad – Heart of Romaine Lettuce
Tossed with Styrian Pumpkin Seed Dressing,
Sprinkled with Parmesan Cheese* and Croutons,
Topped with a Grilled Chicken Skewer

Tossed Mixed Lettuce with Caramelized Pecan Nuts,
Goat Cheese, Green Beans and Fresh Pear,
Tossed in Walnut Vinaigrette*

One Hot Soup and One Chilled Soup, Made Fresh Daily

BURGER

Grilled Kobe Beef Burger
Topped with Blue or Cheddar Cheese, Grilled Onions and
Tomato,* Served with Crisp Waffle Potatoes

PIZZA & PASTA

Pizza “Margherita” Traditional Pizza with Fresh Basil,
Oregano, Homemade Tomato Sauce and Mozzarella Cheese
Additional Toppings: Ham, Salami, Mushrooms, Olives,
Peppers, and Chili Flakes

Pasta Special Ask your waiter for tonight’s special pasta.

*Low-Carb Choices

Inside Left

Tastes Wine List

WHITE WINES

GLASS BOTTLE

Chardonnay, “C” Reserve,
Sommelier’s Selection, Crystal Cruises,
Seahorse Ranch, Monterey County,
California 2005 \$9.00 36.00

Grüner Veltliner, “Sepp,”
Sepp Moser, Kremstal, Austria 2006 8.00 32.00

Pouilly-Fuissé, Louis Jadot,
Burgundy, France 2005 8.50 34.00

Pinot Grigio, Santa Margherita,
Valdadige, Italy 2006 8.00 32.00

Sauvignon Blanc, Groth Vineyards & Winery,
Napa Valley, California 2006 8.00 32.00

Sauvignon Blanc, St. Michael-Eppan,
Lahn, Alto Adige, Italy 2006 9.50 38.00

Verdejo, Naia, Rueda, Spain 2005 8.00 32.00

R O S É W I N E

Sancerre Rosé, Pascal Jolivet,
Loire Valley, France 2006 9.00 36.00

Inside Center

Tastes Wine List

RED WINES

	GLASS	BOTTLE
Cabernet Sauvignon, Crystal Cruises Vineyards & Winery, “C,” Reserve, Sommelier’s Selection, California 2004	\$10.50	42.00
Chianti Classico, Banfi, Tuscany, Italy 2004	8.00	32.00
Crozes-Hermitage, M. Chapoutier, Rhône Valley, France 2005	9.00	36.00
Merlot, Crystal Cruises Vineyards & Winery, “C,” Reserve, Sommelier’s Selection, California 2004	10.00	40.00
OP Eximium, Cuvée No. 17, Weingut Gesellmann, Burgenland, Austria 2004	11.50	46.00
Pinot Noir, Candela Cellars, Lucia Highlands, California 2005	9.00	36.00
Syrah, Tenimenti Luigi D’Alessandro Tuscany, Italy 2004	9.00	38.00
Toro Gago, Compañia de Vinos Telmo Rodriguez, Toro, Spain 2004	8.00	32.00
DESSERT WINE		
Cuvée Eiswein, Kracher, Burgenland, Austria 2006	9.00	36.00

Inside Right

Tastes Dinner Menu

MAIN DISHES

- Broiled Fillet of Fresh Atlantic Salmon**
With Eggplant Caviar, Orange Hollandaise*
And Basil Mashed Potatoes
- Lemon Maple-Basted Rotisserie Chicken Half**
With Roasted Root Vegetables,* Herb Rice Pilaf,
and Natural Jus
- Pan-Fried King Crab Cake**
With Tossed Mesclun Lettuce, Asparagus,
Dijon Mustard Ré-moulade, and Warm Garlic Bread
- Grille Filet Mignon & Garlic Jumbo Prawns**
With Sautéed Baby Leaf Spinach,* Rosemary Roasted
Potatoes, Green Peppercorn Sauce & Melted Lemon Butter

SIDE DISHES

- Sautéed Baby Leaf Spinach* Asparagus*
- Roasted Root Vegetables* Basil Mashed Potatoes
- Rosemary-Roasted Potatoes Herb Rice Pilaf

DESSERT FROM SCOOPS ICE CREAM BAR

- Banana Split “New Style”**
- Tastes Signature Coconut Crème Brûlée**
With Strawberry Sauce and Vanilla Ice Cream
- White Chocolate-Raspberry Cheesecake**
With Rocky Road Ice Cream
- Selection of Five Cheeses* and Crackers**
- Assorted Chilled Seasonal Fruits and Berries***
- Freshly Frozen, Nonfat Yogurt, Made Daily**

*Low-Carb Choices

Outside Left