

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
 White Sturgeon 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