

“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

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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

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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