



Executive Chef Mr. Biju, Jacob welcomes

Aboard the Carnival Glory, February 1st, 2018

RECEPTION

Mango Sphere, Rosemary Biscuit

*Salmon Tartar Cornets, Sesame Seeds

*Beef Carpaccio on Air Pillow, Chocolate Bacon, Apple Ribbons

Double Cooked Lamb, Tapioca

MENU

Beet Blanket, Spiced Grape Tea

Asparagus, Cauliflower, Honey Carrot Tian, Mache, Lemon Streusel

Crab Stack

Corn Custard, Polenta Cracker, Tangerine, Passion Caviar

*Duck Textures

Creamy Quinoa, Parmesan Churros, Olive Snow, Port Wine Jus

Bisque Our Way

Two Tomatoes, Three Basil, Crisped Brioche, Garlic Chip

Sea Bass

Chorizo Crust, Fried Pop Corn Pudding, Lemon Macaroon, Lobster Foam

Wagyu

Bone Marrow Soufflé, Scallion & Garlic Panisse, Gremolata Crisp

Pastry Chef

Sea Salt Praline Chocolate, Raspberry Mojito, Key Lime Cake,

Apricot Vanilla Gel, Citrus Cream

*The public health authority has determined that eating uncooked, or partially cooked poultry, meat, eggs, or seafood may present a health risk to the consumer, particularly those who may be more vulnerable.