



DINNER & DESSERT MENU

THE
HAVEN
 BY NORWEGIAN®

APPETIZERS

BLACK TIGER SHRIMP 'LOUIE' *

Romaine Lettuce, Avocado, Tomato, Piccalilli,
 Thousand Island Dressing

AHI TUNA 'TATAKI' *

Napa Cabbage, Radicchio, Cashews, Mango, Cherry Tomatoes,
 Cilantro - Ginger Vinaigrette

STEAK TARTARE *

Hen Egg, Mustard, Worcestershire, Capers, Scallion, Lemon

SLOW - ROASTED PORK BELLY

Sweet Potato, Granny Smith Apple, Piquillo Pepper Coulis

PORCINI RISOTTO

White Truffle Oil, Parmesan Cheese

LOBSTER DEVILLED EGGS

Mustard, Celery, Relish, Parmesan Crisp

SOUPS

BUTTERNUT SQUASH SOUP

Duck Confit

CIPOLLINI ONION CONSOMMÉ

Tempura Onion Rings, Madeira

SALADS

GREEN GODDESS SALAD

Kale, Watercress, Spinach, French Beans, Edamame, Snow Peas,
 Pistachios, Celery, Green Goddess Dressing

CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons,
 Anchovies, Caesar Dressing

Available with Grilled Salmon, Grilled Chicken, or Sautéed Shrimp*

SEA SALT ROASTED BEETS

Whipped Goat Cheese, Crispy Speck, Pistachios

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Special request? Customize selections based on your personal preferences.

Your check may include a 20% gratuity and beverage service charge will be added to your check.
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ENTRÉES

PAN - SEARED STEELHEAD TROUT*

Beluga Lentils, Sautéed Broccolini, Vierge Sauce

JUMBO LUMP CRAB CAKES

Pommery Mustard Sauce, Homemade Coleslaw, Golden French Fries

SURF & TURF*

Lobster Tail, Filet Mignon, Sautéed Spinach,
Baked Potato, Béarnaise Sauce

HAVEN'S BERKSHIRE PORK TOMAHAWK*

Braised Red Cabbage, Pommes Purée, Pommery Mustard Sauce

HERB - CRUSTED ROTISSERIE CHICKEN

Baby Spinach, Asparagus, Roasted Potatoes, Chicken Jus

ROASTED PRIME RIB AU JUS*

Baked Potato, Seasonal Vegetables

GRILLED DELMONICO STEAK*

Duck Fat Potatoes, Watercress, Béarnaise Sauce

VEAL LOIN SCALLOPINI*

Spaetzle, Roasted Root Vegetable Gremolata,
Porcini Mushroom Sauce

PANCETTA WRAPPED LAMB RIBEYE*

Roasted Potatoes, Green Beans, Rosemary Jus

SPINACH AND EGG YOLK RAVIOLO*

Ricotta, Sage, Butter - Parmesan Broth

SIDES

- | | |
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| Wild Rice Pilaf | Homemade Coleslaw |
| Sautéed Broccolini | Golden French Fries |
| Sweet Creamed Corn | Silky Pomme Purée -
<i>a premier twist on
mashed potatoes.</i> |
| Vibrant Kale Salad
<i>with Sesame - Miso Vinaigrette</i> | |

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DESSERTS

BLUEBERRY - VIOLET YOGURT MOUSSE

Red Velvet, Crystallized Violets, Macaron

DECADENT CHOCOLATE

Devil's Fudge Cake, French Vanilla Ice Cream

COCONUT MOUSSE

Rum Caramel, Crispy Meringue, Toasted Coconut Flakes

"OMG" CARAMEL - BUTTERSCOTCH CHEESECAKE

Vanilla Custard

ICE CREAM & SORBET SELECTIONS

COFFEE



ESPRESSO SINGLE

ESPRESSO DOUBLE

CAPPUCCINO

CAFFÉ LATTE

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