



**HORNBLOWER®**  
CRUISES & EVENTS

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# SAN FRANCISCO DINNER DANCE MENU

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## FIRST COURSE

**Citrus, Shaved Fennel, Parmesan and Frisée Salad**

*Served with Spiced Marinated Olives and Lemon Herb Vinaigrette*

DOMAINE CHANDON, CLASSIC BRUT – \$10 per glass

## SECOND COURSE

**Lemongrass Skewered Sea Scallops**

*Served with Edamame Guacamole, Shiso and Cilantro Soy Dressing*

ESPERTO, PINOT GRIGIO – \$8 per glass

## ENTRÉE

(Choice of one)

**Roasted Boneless Chicken Breast**

*Stuffed with Zucchini, Roasted Garlic and Local Bellwether Creamery Carmody Cheese*

*Served with a Mushroom Ragout and Mashed Potatoes*

PAUL DOLAN, MENDOCINO COUNTY CHARDONNAY – \$8 per glass

**Eggplant Terrine**

*With Squash, Tomato, Basil and Asiago Cheese*

*Served with Roasted Tomato Herb Coulis and Micro Cress*

WOLF BLASS, BAROSSA VALLEY SHIRAZ – \$9 per glass

**Seared Sesame Coated Salmon Filet**

*Served with Japanese Citrus Yuzu Sauce*

*Rice and Asian Vegetable Pilaf with Sautéed Baby Bok Choy*

KIM CRAWFORD, NEW ZEALAND SAUVIGNON BLANC – \$8 per glass

**Achiote Marinated Bone In Pork Chop**

*Served with Savory Ginger Apricot Conserve, Garnet Yam Gratin with Sautéed Spinach*

SAGELANDS, COLUMBIA VALLEY RIESLING – \$7 per glass

## PREMIER ENTRÉE – \$18

**Seared Filet Mignon**

*With Crispy Leeks and a Red Wine Buerre Blanc*

*Served with Potato Gratin Jurassien with Gruyere Cheese and Classic Creamed Spinach*

TERRAZAS, ARGENTINA MALBEC RESERVE – \$8 per glass

## DESSERT

**Honey Vanilla Pot de Creme with Fresh Berries**

BEAULIEU VINEYARD, NAPA VALLEY ORANGE MUSCAT – \$7 per glass

## PREMIER DESSERT – \$7

**Chocolate Molten Cake**

*Served with Mixed Berry Compote and Chocolate Covered Strawberries*

BEAULIEU VINEYARD, NAPA VALLEY ORANGE MUSCAT – \$7 per glass

Chef de Cuisine: Gerardo Hidalgo

Due to the seasonality of local fresh ingredients, all menus are subject to change.