



HORNBLOWER®
CRUISES & EVENTS

CUPID'S DINNER

CHEF'S AMUSE

Trio of Roasted Prawns

*Infused with Fresh Oregano and Extra Virgin Oil,
served atop savory Polenta with Roasted Eggplant,
Grape Tomatoes and Balsamic Glazed Garlic Cloves and
finished with Saffron Chantilly*

SALAD

Butter Lettuce Wedge

*Lightly dressed with Honey-Dijon Vinaigrette
and garnished with Watsonville Raspberries*

Freshly Baked Stilton Crostini and Candied Figs

ENTRÉE

Center Cut 6 oz. Filet Mignon

*Draped with Hickory Smoked Bacon and finished
with Cognac, Green Peppercorns and Cream,
served atop a Panko Breaded Maryland Crab Cake*

Accompanied by

Red Potato Gratin

*Infused with fresh Rosemary and a Sauté of
the Season's Colorful Vegetable Medley*

Freshly Baked Rustic Bread

With Butter

VEGETARIAN ENTRÉE OPTION

Heirloom Tomato Napoleon and Grilled Portobello Mushrooms

*Vol au Vent of Grilled Belgium Endive and Roasted Asparagus,
finished with freshly made Pomodoro and Pesto Sauces*

FINALÉ

Chocolate Fantasia

*With Chambord Blackberries and drizzled with a
Grand Marnier Sabayon and Bittersweet Chocolate Sauce*