



HORNBLOWER®
CRUISES & EVENTS

ROMANCE DINNER

SALAD

Perfect Wedge of Romaine

*Dressed with creamy Mango and Cilantro dressing,
topped with Roasted Candied Pecans and a drizzle of Chipotle Chili*

ENTRÉE DUET

Petite Cut Filet Mignon

*Topped with Smoked Crimini Mushrooms and Vidalia Onions,
finished with Cognac, Pink Peppercorns, a Veal Demi-Glace and Cream*

And

Breast of Chicken Glazed with Calvados Brandy and Molasses

Served beside Roasted Fuji Apples and Heavy Cream

Accompanied by

Roasted Red Creamer Potatoes

Infused with fresh Rosemary

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*