
VALENTINE'S DAY DINNER CRUISE MENU



CHEF'S AMUSE

Roasted Prawns infused with
Fresh Oregano & Extra Virgin Olive Oil
served on Savory Risotto Cake
*With Black Truffles, Grape Tomatoes & Balsamic Glazed
Garlic Cloves, finished with Saffron Chantilly*

SALAD

Chilled Romaine Wedge
*Lightly dressed with Honey-Dijon Vinaigrette, garnished with
Watsonville Raspberries and Freshly Baked Stilton Crostini with Candied Figs*

ENTRÉE

Center Cut Grilled Filet Mignon
Finished with Cognac, Green Peppercorns & Cream
And
Panko Maryland Crab Cake
With Meyer Lemon & Chive Cream

Accompanied by

Red Potato Gratin
With Fresh Rosemary
Roasted Mélange of Baby Vegetables
With Fleur de Sel
Freshly Baked Rustic Bread with Butter

Vegetarian Option

(Please note in reservation if needed)
Heirloom Tomato Napoleon
*With Grilled Portobello Mushrooms, Vol au Vent of Grilled Belgium Endive
& Roasted Asparagus finished with freshly made Pomodoro & Pesto Sauces*

FINALE

Chocolate Fantasea
*With Chambord Crème Grand Marnier Sabayon,
finished with Fresh Blackberries*