



HORNBLOWER®
CRUISES & EVENTS

OLD SACRAMENTO DINNER DANCE MENU

CHEF'S AMUSE BOUCHE

SALAD

Winter Greens

*With Breaded Goat Cheese, Sweet Candied Walnuts and Dried Cranberries
Served with a Cracked Pepper Balsamic Vinaigrette*

STERLING ORGANIC 2009 SAUVIGNON BLANC, NAPA CALIFORNIA – \$8 per glass

ENTRÉE

(Choice of one)

Chicken Cordon Bleu

*Served with Parmesan "Veloute" Cream Sauce,
Herb Infused Rice Pilaf and Roasted Asparagus*

BOGLE 2009 PINOT NOIR, CALIFORNIA – \$9 per glass

Pan Seared Haddock

*Served over Flageolet Bean Puree with a Garlic Parsley Sauce,
Sautéed Spinach and Baby Bok Choy*

LANGETWINS 2010 CHARDONNAY, LODI CALIFORNIA – \$9 per glass

Winter Vegetable Lasagna

*With Eggplant, Squash and Ricotta
Served with a Roasted Tomato and Basil Sauce*

ROSENBLUM 2009 ZINFANDEL, NAPA CALIFORNIA – \$7 per glass

PREMIER ENTRÉE – \$15

Slow Roasted Herb Encrusted Prime Rib

*10 ounce Captain's Cut with Au Jus and Creamy Horseradish
Garlic Mashed Potatoes, Roasted Carrots and Broccoli*

FRANCIS FORD COPPOLA 2008 MERLOT, GEYSERVILLE CALIFORNIA – \$10 per glass

DESSERT

Pumpkin Cheesecake

Served with Maple Coffee Sauce and Chantilly

FONSECA TAWNY PORT – \$8 per glass

PREMIER DESSERT – \$5

Silky Chocolate Mousse Cake

Chocolate-Dipped Strawberries and Whipped Cream

DOMAINE CHANDON BRUT, CA NV SPARKLING – \$10 per glass

Chef de Cuisine: Emilio Cortes

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