
VALENTINE'S DAY DINNER CRUISE MENU



APPETIZER

Smoked Duck Rice Paper Roll

Served on Marinaded Vegetable Slaw with a Passion Fruit Glaze

SALAD

Organic Field Greens with House Cured Salmon Pastrami and Baby Tomatoes

Dressed with Ximenez Sherry – Dijon Vinaigrette & Shaved Manchego Cheese

ENTRÉE DUET

Center Cut Tenderloin of Beef

Exotic Mushroom Demi-glace

And

Pacific Swordfish

With a Tomato Olive Tapenade

Accompanied by

Yukon Gold Mashed Potatoes

Seasonal Vegetables, Herb Butter

Assorted Rolls & Breads with Butter

DESSERT

Raspberry Chocolate Heart on

Chocolate Brownie Wafer

Served with Seasonal Berries