

SAN DIEGO DINNER CRUISE MENU

FIRST COURSE

The Salad of the Season

*Farmer's Field Greens, Artisanal Cheeses, Seasonal, Locally Grown Vegetables
Dressed with Tangy House Vinaigrette*

Freshly Baked, Warm Artisanal Rolls with Butter

SECOND COURSE

Grilled Flat Iron Steak and Four-Cheese Potato Gratin

A choice cut coated in a House-Made Herb and Spice Rub, seared on the grill and Served with a Zinfandel and Hibiscus Flower Reduction. On the side, a generous medallion of red creamer potato gratin, baked with caramelized onions and a four cheese medley. Served with garden's best seasonal vegetables.

OR

Loch Duart Salmon with Miso Soy Glaze and Seared Risotto Cake

Sustainable farmed Scottish salmon, oven-roasted with a salty-sweet soy miso and brown sugar glaze. Finished with an Asian-style Chimichurri and served with a creamy risotto cake, seared for a sweet and crunchy caramelized crust. Served with garden's best seasonal vegetables.

OR

Lemon Rosemary Organic Breast of Chicken and Orzo Pasta

*Grilled skinless chicken breast prepared with sundried tomatoes, capers and fresh parsley, served on a bed of wilted spinach greens, sweet caramelized leeks, fennel and tangy artichokes.
Served with a side of semolina orzo pasta prepared with roasted red and yellow peppers and grilled sweet corn.
Accompanied with garden's best seasonal vegetables.*

OR

Vegetarian Selection

Roasted Vegetable Timpano

A tower of grilled zucchini, eggplant, squash and red peppers layered with penne pasta in a classic béchamel sauce. Resting on a garland of wilted spinach, leeks, and fennel and topped with zesty pomodoro sauce.

Please ask your server about wine recommendations with dinner.

DESSERT

White Chocolate Raspberry Swirl Cheesecake

*Rich, creamy and slightly tangy cheese cake layer above sweet, crunchy dark chocolate cookie crust and swirled with a velvety, Chambord-style sauce made from blueberries, strawberries, raspberries and blackberries.
Topped off with a dollop of freshly whipped cream.*

All menus are subject to change.