



HORNBLOWER®
CRUISES & EVENTS

SAN FRANCISCO VALENTINE'S WEEKEND DINNER CRUISE

SALAD

Grilled Spring Asparagus
radish, arugula, shaved pecorino
citrus vinaigrette (V, GF)

APPETIZER

Crab Cake
amaranth
rémoulade

DUET ENTRÉE

Rosemary Briased Lamb Shank
(GF)

And

Atlantic Salmon
charred tomato vinaigrette (GF)

Served with

Fingerling Potatoes and Seasonal Vegetables
(GF, VEG)

DESSERT

Chocolate Triple Mousse

(V- Vegetarian, GF- Gluten Free, VEG- Vegan)

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

Chef de Cuisine: Joshua Seare
1.5.18