



**HORNBLOWER®**  
CRUISES & EVENTS

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## SAN FRANCISCO DINNER CRUISE

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### FIRST COURSE

#### Spring Salad

*farm fresh strawberries, arugula, pickled red onions, feta cheese, candied walnuts  
white balsamic strawberry vinaigrette (V)*

### SECOND COURSE OPTIONS

#### New England Clam Chowder

*potatoes, celery, onions, fresh thyme, smoked bacon (GF)*

#### Roasted Carrot and Ginger Soup

*carrots, ginger, coconut milk, toasted coconut flakes (VEG)*

### APPETIZER ENHANCEMENTS

#### Local Artisan Cheese Board-\$16

*cowgirl creamery: mt. tam and red hawk, bellwether pepato and marin county schloss  
dried fruit, assorted crackers, flatbread*

#### Salmon Cakes- \$14

*lemon dill yogurt sauce*

### ENTRÉE OPTIONS

#### Pan Seared Salmon

*charred tomato vinaigrette, wild rice with cranberries, seasonal vegetables (GF)*

#### Herb Roasted Chicken Breast

*piccata sauce, wild mushroom risotto cake, seasonal vegetables (GF)*

#### Braised Short Rib

*mashed red potatoes, crispy shallots, seasonal vegetables*

#### Moroccan Vegetable Tagine

*couscous, north african spice blend, garbanzo beans, seasonal vegetables (VEG, GF)*

### ENTRÉE ENHANCEMENT

#### Five Cajun Blackened Shrimp - \$12

*jalapeño and cilantro remoulade, lime wedge (GF)*

### DESSERT OPTIONS

#### New York Cheesecake

*chef's choice topping*

#### Chocolate Flourless Cake

*raspberry glaze (GF)*