



HORNBLOWER[®]
CRUISES & EVENTS

SAN DIEGO DINNER CRUISE

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

From the locally owned Opera Patisseries Fines

SECOND COURSE

Grilled Flat Iron Steak and Four-Cheese Potato Gratin

A choice cut coated in a Montreal style spice rub of four crushed peppercorns, seared on the grill and topped with shallot and herb infused truffle butter melt. On the side, a generous medallion of red creamer potato gratin; baked with caramelized onions and a medley of four cheeses and finished with a crunchy, breadcrumb and parsley mix. Served with garden's best seasonal vegetables.

OR

Loch Duart Salmon with Miso Soy Glaze and Seared Risotto Cake

Sustainably 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 layer of caramelization. Served with garden's best seasonal vegetables.

OR

Lemon Rosemary Organic Breast of Chicken

Broiled skinless chicken breast prepared with sundried tomatoes, roasted peppers, capers, and fresh parsley. Served on a bed of wilted spinach greens, sweetly caramelized leeks, fennel and tangy artichokes. With a side of semolina orzo pasta prepared with roasted red and yellow peppers and grilled sweet corn.

OR

Vegetarian Selection

Roasted Vegetable Timpano

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

Please ask your server about wine recommendations with dinner.

DESSERT

White Chocolate Raspberry Swirl Cheesecake

Above a crunchy dark chocolate cookie crust is a rich, creamy, and ever-so-slightly tangy cake swirled with a velvety, Chambord style sauce made from blueberries, strawberries, raspberries, and blackberries. Prepared in-house and topped with a dollop of freshly whipped cream.

Chef de Cuisine: Christopher Schlerf

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