



restaurant & wine bar

CRUISE MENU

PLEASE PICK 3 ITEMS FROM THE APPETIZER, ENTRÉE, & DESSERT CATEGORIES FOR YOUR GUESTS TO CHOOSE FROM THE DAY OF THE EVENT

\$47 PER PERSON

APPETIZERS

Clam Chowder • Bacon

- Mixed greens • Champagne Vinaigrette, Dried Cranberries, Sliced Almonds, Boursin
- Classic Caesar • Whole Romaine, House Made Dressing, Croutons, Parmesan Cheese
- Crispy Calamari • Fried Basil, Putanesca Sauce, Cherry Peppers
- Crab Cakes • Roasted Corn, Piquillo Peppers, Bacon, Piquillo Pepper Aioli, Fresh Herbs
- Jumbo Shrimp Cocktail (5 Pieces) • Cocktail Sauce, Horseradish

ENTRÉES

- Baked Haddock Filet • Asparagus Purée, Roasted Corn, Asparagus, Edamame, Grape Tomatoes, Sweet Corn Crema
- Roasted Salmon • Soy-Honey-Miso Glaze, Roasted Tri Colored Cauliflower, Cauliflower Purée, Almonds, Currants
- *Grilled Swordfish • Celery Root Purée, Ratatouille, Basil Purée, Balsamic Reduction
- Pan Roasted Free-Range Chicken • Creamy Polenta, Tricolor Baby Carrots, Cauliflower, Haricot Vert, Mushrooms, Grape Tomatoes, Cranberry Gastrique
- Braised Short Ribs • Rutabaga Purée, Roasted Root Vegetables, Trumpet Mushrooms, Red Wine Demi-Glace
- Vegetable Plate • Cauliflower Steak, Celery Root Purée, Seasonal Vegetables
- Risotto • Edamame, Shimeji Mushrooms, Roasted Corn, Asparagus, Parmesan Foam

DESSERTS

- Tahitian Vanilla Crème Brûlée
- Warm Seasonal Fruit Cobbler • Vanilla Ice Cream
- Key Lime Panna Cotta • Candied Pecans, Lime Whipped Cream, Grenadine Reduction
- Chocolate Mousse Cake • Orange-Vanilla Mascarpone, Berry Sauce

Guests will choose one item per course

Does not include Sales tax and 20% Gratuity