



HORNBLOWER®
CRUISES & EVENTS

SAN FRANCISCO DINNER CRUISE

FIRST COURSE

Fall Salad

fig balsamic vinaigrette, baby kale, anjou pear, orange, candied pecan, gorgonzola (V, GF)

SECOND COURSE OPTIONS

New England Clam Chowder

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

Spicy Corn Chowder

cornbread muffin, coconut milk, leeks, celery, bell pepper, garlic, fennel (VEG)

APPETIZER ENHANCEMENTS

Local Artisan Cheese Board- \$16

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

Salmon Cakes- \$14

lemon dill yogurt sauce

ENTRÉE OPTIONS

Pan Seared Salmon

forbidden rice, baby bok choy, ponzu sauce

Herb Roasted Chicken Breast

risotto cake, brussels sprouts, carrots, lemon butter sauce (GF)

Braised Lamb Shank

parmesan truffle mashed potatoes, brussels sprouts, carrots, rosemary (GF)

Moroccan Vegetable Tagine

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

ENTRÉE ENHANCEMENT

Five Grilled Prawns - \$12

smoked paprika, cracked black pepper, olive oil (GF)

DESSERT OPTIONS

Trio of Tarts

chocolate mousse, lemon meringue, apple pie

Chocolate Flourless Cake

mango coulis, dark chocolate almond bark (GF)

V- Vegetarian, GF- Gluten Free, VEG- Vegan
18% gratuity will be added to additional on board purchases for parties of 6 or more.
Due to the seasonality of local fresh ingredients, all menus are subject to change.

Executive Chef: Willie Fuentes
Chef de Cuisine: Patrick Abelman
10.21.16