

# SAN DIEGO DINNER CRUISE MENU

## 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

## SECOND COURSE

### Braised Beef Short Rib and Mashed Red Creamer Potatoes

*Skillfully prepared full-flavored USDA Choice 7 oz short rib braised in rich stock and fresh vegetables and herbs.  
Complemented with a sweet and savory peppercorn and tamarind sauce and seasonal local and organic  
vegetables.*

OR

### Loch Duart Salmon with Miso Soy Glaze and Seared Risotto Cake

*Sustainable 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  
caramelized crust. Served with garden's best seasonal vegetables.*

OR

### Lemon Rosemary Organic Breast of Chicken and Orzo Pasta

*Grilled skinless chicken breast prepared with sundried tomatoes, capers and fresh parsley, served on a bed of wilted  
spinach greens, sweet caramelized leeks, fennel and tangy artichokes.  
Served with a side of semolina orzo pasta prepared with roasted red and yellow peppers and grilled sweet corn.  
Accompanied with garden's best seasonal vegetables.*

OR

### Vegetarian Selection

*Roasted Vegetable Timpano*

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

*Please ask your server about wine recommendations with dinner.*

## DESSERT

### White Chocolate Raspberry Swirl Cheesecake

*Rich, creamy and slightly tangy cheese cake on top of sweet, crunchy dark chocolate cookie crust and swirled with a  
velvety, Chambord-style sauce made from blueberries, strawberries, raspberries and blackberries.  
Topped off with a dollop of freshly whipped cream.*

All menus are subject to change.