

JANUARY 2017 ✦ RESTAURANT WEEK MENU
\$50 PER PERSON **

FIRST COURSE - THE SALAD OF THE SEASON

Farmer's Field Greens, Artisanal Cheeses, Seasonal, Locally Grown Vegetables
Dressed with a Tangy House Vinaigrette

Freshly Baked, Warm Artisanal Rolls with Butter



SECOND COURSE - CHOICE OF
Roasted Vegetable Timpano

(Vegetarian Selection)

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.



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 by the garden's best seasonal vegetables.



OR

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.



THIRD COURSE - 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.



ENHANCEMENTS

Chef's Seasonal Bruschetta - \$6

Spinach & Artichoke Gratin - \$6

Ask about our wine pairing specials



HORNBLOWER®
CRUISES & EVENTS

****\$50 rate does not include tax, service charge & landing fees.**
No coupons or other discounts allowed for Restaurant Week.
All menus are subject to change without notice.