

2019 RESTAURANT WEEK DINNER CRUISE MENU

****\$50 PER PERSON**

FIRST COURSE

Signature Salad

Farmer's Market Tender Greens, seasonal vegetables & artisanal cheese, dressed with house made vinaigrette

All natural handmade artisan bread, baked fresh in Southern California by O'Brien's Bakery & Sadie Rose Baking Company

SECOND COURSE

Stuffed Norwegian Salmon

Bountifully stuffed with bay shrimp, crabmeat & brie with dill beurre blanc, forbidden rice & Chefs fresh vegetable selection.

OR

Mary's Boneless Free Range ½ Chicken

Served with a light pan jus, Chefs fresh vegetable & confit marble potatoes (Mary Pitman, Pitman Family Farms, famous all-natural chicken raised in California)

OR

Charbroiled Flat Iron Steak

Served with roasted garlic mashed potatoes, Chefs fresh vegetable, topped with a savory chimichurri sauce.

OR

Vegetarian Option

Elmer's Best Roasted Vegetable Timpano

Chef Elmer created this original recipe with seven layers of vegetarian delight, served on a bed of wilted spinach, with fennel, leeks, artichokes, bechamel and five cheeses topped with a slow-simmered pomodoro sauce

* Vegan option available upon request

DESSERT

New York Style Cheesecake

Creamy vanilla cheesecake topped with Chantilly cream and a chocolate drizzle

Please ask your server about appetizer specials just for Restaurant Week as well as our Wine Flight pairings special.

***Rate is per person and does not include tax, fees and service charge*