

Dinner Buffet or Seated Service

*Our food is freshly prepared on board using the finest local purveyors. Our prices include round tables with upgraded linens and evening votives for your dining pleasure. Our Cruise Director and ample staff will execute an experience that will allow you to relax and enjoy your cruise. **Price quoted is per guest.***

~ The Captain's Table ~

~ First Course ~

Please select one.

Mixed Sonoma lettuces with Fresh Seasonal Vegetables served with Balsamic Vinaigrette
Classic Caesar with Hearts of Romaine, shaved Parmesan Reggiano, Sourdough Croutons
Spinach Salad with Grape Tomatoes, Mushrooms, and Slivered Red Onion served with Garlic Vinaigrette

~ Entrées ~

*You may select two. For Seated Service, please pre-select choice of entrée for **each guest.***

Grilled Mary's Free Range Breast of Chicken
with Lemon, Red Pepper, and Fresh Italian Parsley
Baked Chicken Breast with Crimini Mushrooms and
White Wine Reduction, Finished with Fried Capers
Roasted Salmon with Dijon and Green Peppercorns Beurre Blanc
Rosemary Roasted Niman Ranch Pork Loin with Apple Onion Marmalade
Center Cut Niman Ranch Top Sirloin with Caramelized Onions
and a Red Wine Reduction Sauce
Vegetarian-Fresh Baked Ziti with fresh Marinara, Three Cheeses, Sun-Dried Tomatoes

~ Sides ~

You may select two.

Chive Mashed Potatoes
Roasted Yukon and Red Potatoes with Fresh Herbs and Extra Virgin Olive Oil
Basmati Rice with Red Onion, Celery and Mushrooms
Honey Glazed Carrots with Citrus and Clove
Blue Lake Green Beans with Shallots, Thyme and Butter
Rigate Penne with Olive Oil and Fresh Herbs

~ Desserts ~

You may select one for Seated Service and two for Buffet Service.

Lemon Delice Cake
Glazed Fresh Fruit Tart with Lemon Cream Filling
Ghirardelli Chocolate Fudge Brownies or Assorted Rich Cup Cakes
Pecan Torte
Coffee and Tea Service

Dinner Buffet or Seated Service

Our food is freshly prepared on board using the finest local purveyors. Our guest price includes round tables with upgraded linens and evening votives for your dining pleasure. Our Cruise Director and ample staff will execute an experience that will allow you to relax and enjoy your cruise.

Price quoted is per guest.

~ The Commodore's Table ~

~ First Course ~

Please select one.

Baby Spinach, Caramelized Maui Sweet Onions, Crispy Prosciutto and Crumbled Blue Cheese tossed in an Aged Balsamic Vinaigrette

Fresh Spring Mixed Salad with Fresh Green Beans, Baby Tomatoes, Mozzarella, Dry-Cured Serrano Ham, all tossed with a Red Wine Shallot Vinaigrette

Fresh Baby Arugula with Roasted Chioggia Beets, Toasted Walnuts and Young Goat Cheese tossed in a Spanish Sherry Mustard Vinaigrette

Classic Boston Clam Chowder

Spicy Pumpkin and Black Bean Soup

~ Entrées ~

*You may select two. For Seated Service, please pre-select choice of entrée for **each guest.***

Pan Seared Chicken Breast with a Gorgonzola Cream Sauce

Hawaiian Ahi Tuna with a Ginger Sesame Glaze

Petite Filet Mignon with Shiraz Shallot Reduction

Roast of Prime Beef with a Horseradish Cream

Tender Beef Short Ribs Cabernet

Vegetarian - Portabella Steaks with Eggplant, Tomato and Zucchini Ragu

~ Sides ~

You may select two.

Crème Fraiche Mashed Potatoes

Long Grain and Wild Rice Pilaf

Blue Lake Green Beans with Toasted Almonds and Sautéed Shallots

Roasted Yukon and Red Potatoes with Fresh Herbs and Extra Virgin Olive Oil

Seared Baby Brussels Sprouts with Brown Butter and Scallions

Braised Baby Greens with Young Garlic and Shallots

~ The Commodore's Table ~

Desserts

Please select one for Seated Service and two for Buffet Service.

“Retro” Trio- Strawberry Whoopie, Lemon Meringue Tartlet, Chocolate Cream Cheese mini-cupcake

Cable Car Chocolate Mousse with Cointreau

Warm Chocolate Volcano Cake with Crème Fraiche

Mango Mousse Tart

Strawberry Bagatelle with Vanilla Mousse

White & Chocolate Dipped Strawberries

Coffee and Tea Service



Dinner Buffet or Seated Service

Our food is freshly prepared on board using the finest local purveyors. Our guest price includes round tables with upgraded linens and evening votives for your dining pleasure. Our Cruise Director and ample staff will execute an experience that will allow you to relax and enjoy your cruise. Price quoted is per guest.

**~ The Admiral's Table ~
Four Courses**

~ First Course ~

Please select one.

Classic Wedge Salad, Baby Heirloom Tomatoes,
Crispy Hickory Smoked Bacon, Blue Cheese Dressing
Baby Spinach and Napa Cabbage Salad with Crispy Prosciutto, Cherry Tomatoes
tossed in a Roasted Garlic Sherry Vinaigrette
Baby Arugula, Shaved Fennel and a mix of Citrus Segments tossed in a Raspberry Vinaigrette
Heirloom Tomatoes with Buffalo Mozzarella Cheese (Seasonal)
Watermelon and Heirloom Tomatoes with Feta Cheese and Dijon Vinaigrette (Seasonal)
Local Crab Bisque with Crab Garni

~ Second Course ~

Please select one.

Dungeness Crab Cakes with Jalapeno Tarter and Lemons
Black Trumpet Mushroom and Asiago Risotto finished with Fresh Herbs
Seared Scallops with Pinot Gris Butter Sauce on Wilted Spinach Salad
Radiatore Pasta with Caramelized Onions, Peas and Ricotta Cheese

~ Entrées ~

*You may select two. For Seated Service, please pre-select choice of one entrée for **each guest**.*

Parmesan Crusted Chicken Breast Served on a Bed of Spinach and Mushrooms
Roasted Mary's Peking Style Breast of Duck with Caramelized Onions and Port Reduction
California Halibut with Porcini Mushrooms
Carved to Order Black Angus Filet Tenderloin with Cabernet Demi Glace
Certified California Black Angus T Bone Steak with Crumbled Bleu Cheese Demi Glace
Roasted Colorado Grass Fed Rack of Lamb with Garlic and Thyme
Seasonal Vegetable Risotto with Fresh Parmesan Reggiano and Black Truffle Oil
Steamed Maine Lobster Tail with Drawn Butter and Lemon - Additional

~ The Admiral's Table ~

~ Sides ~

You may select two.

Trio of Local Squash with Herbed Butter

Saffron Scented Basmati Rice

Crème Fraiche Mashed Potatoes

Blue Lake Green Beans with Toasted Walnuts and Sautéed Shallots

Roasted Yukon and Red Potatoes with Fresh Herbs and Extra Virgin Olive Oil

Honey Glazed Carrots with Citrus and Clove

Meyer Lemon Scented Couscous with Parsley Cumin and Pine Nuts

~ Finale ~

Dessert Buffet Service or Table Service

Please select one for Seated Service and two for Buffet Service.

Dessert Trio – Decadent Chocolate Torte, Bavarian Crème Chocolate Éclair, Fresh Fruit Tart

Molten Chocolate Cake with a Berry Coulis

Freshly Baked Seasonal Fruit Cobbler with San Francisco' Mitchell's French Vanilla Ice Cream
served in a Martini Glass

White and Dark Chocolate Mousse on a Crisp Almond Shell

Coffee and Tea Service

Steamed Maine Lobster Tail with Drawn Butter and Lemon - Additional