

CUSTOM VIP YACHTING STYLE MENU

Innovative cuisine served with ever changing views.

Passed or Displayed Hors d'oeuvres

Early Girl Tomato Gazpacho shots with Cucumber Vodka Granita
Artichoke Arancini (Rice Ball) with Lemon Aioli
Wild Mushroom Sushi with Wasabi Vinaigrette
Roasted Mission Fig Puree on Grilled Levain, Pt Reyes Blue Cheese, Balsamic Reduction
Halibut Ceviche with Lime, Citrus, Jalapeno, and Cilantro
Ahi Tuna Tartar Parisian Style on a Gaufrette
Mini Lamb Sloppy Joes with Cumin Scented Slaw

Sonoma Garden

Chilled Summer Squash and Buttermilk Soup
Heirloom Tomato Gazpacho with Seared Scallops, Avocado Cream
Minted Pea Soup, Pickled Shallots
Watermelon Salad with French Feta, Mint, Padron Peppers, Lime Vinaigrette
Arugula Salad, Stone Fruit, Black Olive Caramel, Toasted Almonds, Ricotta Salata, White
Balsamic Vinaigrette
Little Gem Lettuces, Garlicky Lemon Vinaigrette, Parmesan Crisps, White Anchovies,
Watermelon Radish
Pole Bean Salad with Oregano Vinaigrette, Parmesan, Sun Dried Tomatoes
Quinoa Tabbouleh Salad
Summer Ratatouille with Grilled Polenta Cakes

Wine Country

Grilled Fingerling Potatoes, Haricot Verts, Shallots, Extra Virgin Olive Oil, Champagne Vinegar
Heirloom Tomato Panzanella, Acme Croutons, Cucumber, Basil, Red Onions, Extra Virgin Olive
Oil
Roasted Loin of Pork with Grilled Nectarines
Roasted Herb Rubbed Leg of Lamb, Mint Salsa Verde

The Ocean

Seared Halibut with Wild Mushroom Ragu
Olive Oil Poached Wild Salmon with Meyer Lemon Salsa Verde
Fresh Poached Lobster Rolls on Acme Buns
Maine Split Lobster Tails served with Drawn Butter
Dungeness Cracked Crab (in season)

Heavenly Creations Dessert Buffet

Bite Size Desserts to include a variety of seasonal favorites.

Fresh Fruit Tartlets, Dark Chocolate Mousse Tartlet, Coffee Éclair, Napoleon Square, White &
Chocolate Dipped Strawberries, Lemon Curd Petit Four, Cream Puffs, Crème Brulee Petit Four

Fall 2011