

GALA

Dinner

WINES

curated by James Suckling

VEUVE CLICQUOT YELLOW LABEL BRUT

Champagne, France
18 glass, 79 bottle

MIRAVAL ROSÉ

Cotes de Provence, France
14 glass, 55 bottle

CLOUDY BAY SAUVIGNON BLANC

Marlborough, New Zealand
17 glass, 69 bottle

SILVERADO VINEYARDS CABERNET SAUVIGNON ESTATE GROWN

Napa Valley, California
17 glass, 69 bottle

Starters

ROASTED BEETS AND ORANGE SEGMENTS

pistachio, feta cheese

BEEF BOLOGNESE ARANCINI

crème fraiche, basil

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

SUNCHOKE SOUP

chipotle powder, toasted pumpkin seeds, chive oil

APPLE, PEAR AND CUCUMBER SALAD

mixed greens, dried cherries, blue cheese crouton

Mains

THE BOTH * (FILET AND SEAFOOD)

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

TANGERINE GLAZED DUCK BREAST *

wild rice potato pancake, red cabbage, snow peas

LEMON GARLIC PASTA

spaghetti, beyond meat sausage, caper

PAN-SEARED FRESH MARKET SEAFOOD *

parsnip purée, arugula oil, roasted Italian vegetables

“CREEPY DAL” MAKHANI

spicy thin lentil made of red kidney beans served with vegetable pulao

BAKED RICOTTA STUFFED SHELLS

marinara sauce, basil, parmesan cheese

Desserts

WARM FLOURLESS CHOCOLATE CAKE

molten chocolate center, whipped cream, assortment of berries

ALMOND ORANGE CAKE

candied orange, cream cheese frosting

TIRAMISÙ NO SUGAR ADDED

mascarpone cream, coffee and Kahlúa-soaked sponge cake

RHUBARB CRISP

JoCoCruise

 gluten-free

 non-dairy

 vegetarian

 vegan

   spicy

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.