

SAN DIEGO DINNER CRUISE MENU

Hornblower Cruises & Events uses seasonal, natural, preservative free, organic and local ingredients whenever possible. Our "farm-to-yacht" perspective provides guests with the freshest dining cruise experience around.

FIRST COURSE

The Salad of the Season

Farmer's Fresh Vegetable and Greens, Brightly Dressed by Talented Onboard chefs

Freshly Baked, Warm Artisanal Rolls with Sweet Butter

SECOND COURSE

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

Atlantic Salmon with Miso Soy Glaze and Seared Risotto Cake

Sustainable farmed Atlantic 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 medley of local seasonal vegetables.

OR

Lemon Rosemary Organic Breast of Chicken and Orzo Pasta

Grilled skinless chicken breast prepared with sun-dried 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 with garden's best seasonal vegetables.

OR

Chef Elmer's Vegetarian Timpano

Our house made tower of roasted vegetables is wildly popular with vegetarians! 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.

DESSERT

White Chocolate Raspberry Swirl Cheesecake

Rich, creamy and slightly tangy cheese cake layer above sweet, crunchy dark chocolate cookie crust and swirled with a velvety, Chambord-style sauce made from blueberries, strawberries, raspberries and blackberries. Topped off with freshly whipped cream.

Our chefs are happy to customize your meal to accommodate dietary restrictions.

All menus are subject to change.