

## 80's HALLOWEEN CRUISE

Butternut Squash Bisque with Apple Cinnamon Creme Fraiche

Harvest Salad - Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Pears and a Cranberry Vinaigrette.

Herbed Mustard and Maple Chicken Herb Crusted Chicken Topped with a Whole Grain Mustard Maple

Creme Fraiche Demi Glace Served with Frizzled Leeks

Prime Rib With Rich Bourguignon Sauce

Orange Long Grain and Wild Rice with Dried Cranberries, Scallions and Apples

Roasted Harvest Vegetables with Balsamic Glaze

Signature Butternut Squash Ravioli -Hand Crafted with a Mascarpone Cheese Crème Sauce and Fresh Fried Sage Leaves, Topped with a Miniature Mélange of Roasted Butternut Squash and Red Onion

Fresh-Baked Artisan Breads and Rolls

Homemade Seven Grain, Wheat, Country, Olive, Semolina and Virgilio's Rolls Garnished with Whole Cloves of Roasted Garlic and Sprays of Fresh Rosemary. Served with Fresh Creamery Butter

Public Tickets: \$74pp / \$50 child

*Please ask your server if we may accommodate your special diet or allergen requests. Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for foodborne illness.*