

Sunset Dinner Cruise

Spring Greens Salad

With Crisp Colorful Market Vegetables and Herbed Vinaigrette

Boneless Short Ribs Bourguignon

With Rich Burgundy Sauce, Cremini Mushrooms, Baby Onions
& Bacon Lardons

Panko Crusted Chicken Paillard

With Caramelized Onions & Sweet Sherry Sauce Garnished
with Micro Greens

Penne Pasta

With Fresh Arugula Pesto & Parmesan Cheese

Signature Smashed Potatoes

With Sweet Roasted Garlic & Caramelized Onion

Chef's Seasonal Selection of Oven Roasted Vegetables

Dessert

Chocolate Mousse

Full Coffee & Tea Station

Public Tickets: \$89pp / \$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.