

NEW YORK CITY LIGHTS DINNER CRUISE

APPETIZER

Butter Lettuce, Celery, Cherry Tomato and Cucumber with Lemon Chive Vinaigrette (GF) (V)

Seared Scallops with Wilted Spinach (GF)

Seared Duck with Blood Orange Puree and Sautéed Summer Squash (GF)

Agnolotti with Pomodoro Sauce

ENTRÉE

Filet Mignon

Squash, Tomato Gratin, Whipped Yukon Gold Potato with Wild Mushroom Demi-Glace

Herb Crusted Salmon (GF)

Charred Corn, Tomato and Basil with Steamed New Potato and Parsley

Baked Artichoke Lemon Asparagus Chicken

Sautéed Summer Kale, Swiss Chard with Brown Rice Pilaf

Roasted Eggplant Rollatini with Spinach and Ricotta Cheese (V)

Blistered Tomato Sauce, Grilled Asparagus Farro Salad with Eggplant and Tomatoes

DESSERT

Chef's Selection of Seasonal Desserts



Vegan



Vegetarian



Gluten-Free

SPRING/SUMMER 2016

Due to the seasonality of ingredients, menus are subject to change.

PIER 40, NEW YORK



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CRUISES & EVENTS