

Thanksgiving Day Dining Cruise Menu

SALAD

Young local greens, green apple julienne, California sundried cranberries, chiffonade of fresh basil, candied walnuts, blue cheese crumbles, apple cider vinaigrette.
Served with fresh baked French rolls and butter.

ENTRÉE

HERB-ROASTED TURKEY BREAST

Served with traditional turkey gravy, buttermilk chive whipped potatoes, savory cranberry sage stuffing and oven-roasted fresh autumn vegetables.

DESSERT

Homemade pumpkin tort on salted caramel sauce painted plates with cinnamon-cardamom whipped cream.

VEGETARIAN & VEGAN OPTIONS AVAILABLE UPON REQUEST

PORTOBELLO STEAK

Fresh Portobello mushroom marinated in red wine, garlic and cracked red pepper then grilled.
Served with herb roasted potatoes and seasonal vegetables.
Fruit plate for dessert.
Vegan, Gluten Free, Dairy Free

ROASTED BUTTERNUT SQUASH RAVIOLI

Served with a sage brown butter sauce and oven-roasted fresh autumn vegetables.
Homemade pumpkin tort for dessert
Vegetarian

