

VALENTINE'S DINNER MENU

INCLUDED WITH CRUISE

SALAD

STRAWBERRY MANDARIN ORANGE SALAD WITH CUCUMBER, HEARTS OF PALM, RED ONION, CANDIED PECANS, AND POPPYSEED DRESSING OVER BABY LETTUCE

ENTRÉE

CHOICE OF ONE:

CHARRED BEEF TENDERLOIN WITH WILD MUSHROOM RAGOUT, GORGONZOLA POLENTA, AND SEASONAL VEGETABLES

ROASTED SALMON TOPPED WITH RED ONION MARMALADE OVER SCALLION GOAT CHEESE CREAM WITH HERBED BABY GOLD POTATOES, AND SEASONAL VEGETABLES

SAUTÉED CHICKEN BREAST WITH ROASTED PEPPERS, PROSCIUTTO, RICOTTA AND MELTED FONTINA CHEESE WITH HERBED BABY GOLD POTATOES, AND SEASONAL VEGETABLES

DESSERT

CHEF'S DESSERT SELECTION