

VALENTINE'S WEEKEND VIP MENU

INCLUDED WITH CRUISE

APPETIZER

PLATED APPETIZER TRIO:

SMOKED SALMON BOURSIN OVER CUCUMBER

CRANBERRY, BRIE & PROSCIUTTO CANAPE WITH DRIED FIG

STRAWBERRY BASIL SALSA BRUSCHETTA WITH BALSAMIC GLAZE

SALAD

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

ENTRÉE

BEEF TENDERLOIN WITH SUN-DRIED CHERRY PORT WINE SAUCE PAIRED WITH ROASTED SHRIMP AND SCALLOP OVER A SAFFRON CREAM WITH BABY POTATOES AND CARAMELIZED ONION FONDUE, TRUFFLE ASPARAGUS, AND VANILLA CARROTS

DESSERT

CHEF'S DESSERT SELECTION