

LUXURY YACHT SEAFARER DINNER MENU

Presented by:



Chef Michael

- Chimichurri Steak with cilantro shrimp over Spanish rice topped with Pico de Gallo
- Steak and Scallops with roasted fingerlings, rosemary butter, and truffle asparagus
- Free Range Chicken with a white balsamic honey glaze topped with a pineapple salsa. Served with roasted fingerlings and roasted garlic broccoli
- Honey Dijon Salmon over a chilled cous cous salad with a side of roasted vegetables
- Teriyaki Salmon with a Vegetable stir fry with soy ginger sauce over white rice
- Shrimp and Scallop Cobb Salad- with bacon, egg, avocado, and cherry tomatoes. Served with a sherry shallot vinaigrette
- Catch Of the Day- served over jasmine rice topped with a tomato caper beurre Blanc with a side of sautéed vegetables
- Shrimp and Scallop Fra'diavolo tossed with tagliatelle
- Shrimp Pesto Pasta- with cherry tomatoes, roasted red peppers and pine nuts. Tagliatelle tossed with fresh basil pesto
- Duck Breast Risotto- with mushrooms, caramelized onions, and spinach. Topped with blue cheese crumbles and balsamic reduction
- Sausage, Shrimp, and Scallop Risotto- with roasted red peppers, onions, prosciutto, and spinach. Topped with Parmesan cheese
- Split Lobster Dinner- with sides of creamed spinach, baked potato with rosemary sea salt butter, and sautéed corn off the cob
- Pork Tenderloin with cherry bourbon BBQ sauce scalloped sweet potatoes and truffle asparagus
- Ribeye with roasted garlic Parmesan mashed potatoes and Brussels sprout hash. Topped with red wine roasted garlic pan sauce.