

# Menu

JULY 30 DINNER & CRUISE

FIRST COURSE  
FIELD GREEN SALAD

*Spring Greens topped with Cucumber & Grape Tomatoes & Radish Julienne served with  
Balsamic Dressing*

MAIN COURSE  
CHICKEN PROVENCAL

*Frenched Chicken Breast encrusted with Herbs de Provence & Accompanied with Whipped Garlic  
Potatoes, Roasted Mediterranean Vegetables & Roasted Fig Jus*

VEGETARIAN OPTION- FIELD MUSHROOM NAPOLEON

*Wilted Baby Spinach, Truffle Scented Sauté of Mushrooms, Baked Tofu & Sweet Potato with  
Roasted Pepper Coulis.*

DESSERT COURSE  
TIRAMISU TART

*Housemade Tart Shell with Chocolate Ganache & Mascarpone Cream Cheese Topped with  
Buttercream Tosses & Tuile Crisp*

ALL DIETARY/VEGETARIAN REQUESTS MUST BE ADVISED AT TIME  
OF PURCHASE TO AVOID DISAPPOINTMENT