

St Clair College Centre for the Arts

And

Windsor Premier Cruises

presents

Terrace Dinner and Sunset Cruise Menu

June 22

Amuse

Drambuie Poached Tiger Shrimp Pipette with Red Chili Puree

First Course

Summer Watermelon Salad

Compressed Field Watermelon on a Bed of Shaved Greek Feta, Arugula, Charred Lemon, and Mint Sumac Vinaigrette

Second Course

Chicken Supreme

Stuffed Supreme with Asiago, Baby Asparagus and Sundried Tomatoes
Patty Pan Squash and Crushed Sea Salt Red Skin Potato
Caramelized Onion Pan Jus

Third Course

Rhubarb and Custard Spring Roll with Bourbon Sour Cherries

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July 6

Amuse

Arancini di Riso

Breaded and Stuffed with Gruyere Cheese
Onion Aioli

First Course

Grilled Peach and Prosciutto Salad

Heritage and Watercress Greens with Prosciutto Chips and Shaved Red Onion
Vanilla Bean Grilled Peach Dressing

Second Course

Braised Short Rib

Stout Braised Alberta Short Rib with Fried Leeks and
Celeriac Mashed, Buttered French Beans
Tomato Demi

Third Course

Duo Dessert

Piccolo Hazelnut Liqueur Tiramisu

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Raspberry Crème Brulé

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July 20

Amuse

**Ahi Tuna Poke Wonton Taco with Sesame and Ponzu Sauce
Chive Avocado Mousse**

First Course

Thai Crunch Salad

Crisp Napa Cabbage with Crunchy vegetables and Toasted Pumpkin Seeds
Peanut Dressing

Second Course

Chicken Breast Asian Sunset

Crispy Sesame Chicken Breast with Onigiri and Buttered Honey Snap Peas
Pan Jus

Third Course

Triple Mousse Tower

White Chocolate, Dark Chocolate and Mocha Layered Mousse with Ganache Drizzle
Raspberry Coulis