

WINTER HOLIDAY DINNER BUFFET - Sail: 2:30 pm 5:00 pm

SALADS(ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER)

GREEK SALAD(G*) (V) Cucumbers | Grape Tomatoes | Red Onions | Feta Cheese | Arugula | Za'atar Dressing

ROASTED VEGETABLE AND GRAINS(G*) (VG) (V) Watercress | Quinoa | Cauliflower | Broccoli | Carrots | Mixed Seeds | Sumac Vinaigrette

MAIN

THREE CHEESE BAKED MACARONI(V) - American Cheddar Cheese | Aged Reggiano Parmesan Cheese | Monterey Jack Cheese

OVEN ROASTED ATLANTIC SALMON Roasted Bok Choy | Miso Citrus Soy Sauce

HAND CARVED OVEN ROASTED TURKEY(G*) Cranberry Sauce HAND-CARVED TRI-TIP STEAK(G*) Caramelized Onions | Balsamic Demi-Glace

COMPLEMENTS

GARLIC MASHED POTATOES(G*) (V)

MASHED SWEET POTATO(G*) (V)

HARICOT VERTS(V) (G*) (VG)

TRADITIONAL STUFFING(V)

TURKEY GRAVY

DESSERT

APPLE CRISP(V) (G*) Gluten-Free Oat Crumble | Cinnamon

SEASONAL DESSERT DISPLAY(V) (N) Assorted Cakes | Brownies | Pastries | Seasonal Fruit

WINTER HOLIDAY PREMIER PLUS PLATED LUNCH - Sail: 2:00 pm - 4:00 pm

STARTER(CHOICE OF ONE - ALL STARTERS ACCOMPANIED BY FRESH BREAD AND BUTTER)

BUTTERNUT SQUASH AND KALE SALAD(G*) (V) (N) - Red Oak Lettuce | Aged White Cheddar | Marcona Almonds | Maple Sherry Vinaigrette

CAULIFLOWER AND LEEK CHOWDER(V) - Cream | Yukon Gold Potatoes | Smoked Chili Oil

MAIN(CHOICE OF ONE)

TURKEY DINNER - Garlic Mashed Potato | Traditional Stuffing | Haricot Verts | Turkey Gravy | Cranberry Sauce ATLANTIC STRIPED BASS(G*) - Castelvetrano Olives | Braised Cannellini | Fennel | Fines Herb Vinaigrette

POTATO GNOCCHI WITH TOMATO RAGU(G*) (V) - Rosemary Whipped Ricotta | Fresh Herbs | Shaved Parmesan Reggiano

DESSERT(CHOICE OF ONE)

PUMPKIN PIE(V) (N) - Whipped Cream

TIRAMISU(V) Mascarpone Whipped Cream | Espresso

MIXED BERRIES AND PINEAPPLE (G*) (VG) (V)

Fresh Mint | Lime Spritz

**WINTER HOLIDAY PREMIER PLUS PLATED DINNER - Sail: 7:00 pm
10:00 pm**

**STARTER(CHOICE OF ONE - ALL STARTERS ACCOMPANIED BY FRESH BREAD
AND BUTTER)**

BUTTERNUT SQUASH AND KALE SALAD(G*) (V) (N) - Red Oak Lettuce | Aged White Cheddar |
Marcona Almonds | Maple Sherry Vinaigrette

CAULIFLOWER AND LEEK CHOWDER(V) - Cream | Yukon Gold Potatoes | Smoked Chili Oil

MAIN(CHOICE OF ONE)

TURKEY DINNER - Garlic Mashed Potato | Traditional Stuffing | Haricot Verts | Turkey Gravy | Cranberry
Sauce

ATLANTIC STRIPED BASS(G*) - Castelvetro Olives | Braised Cannellini | Fennel | Fines Herb
Vinaigrette

OSSO BUCCO(G*) - Cauliflower Polenta | Oyster Mushroom | Veal Demi Glace | Red Cabbage

POTATO GNOCCHI WITH TOMATO RAGU(G*) (V) Rosemary Whipped Ricotta | Fresh Herbs | Shaved
Parmesan Reggiano

DESSERT(CHOICE OF ONE)

PUMPKIN PIE(V) (N)- Whipped Cream

TIRAMISU(V) - Mascarpone Whipped Cream | Espresso

SPANISH 'BASQUE STYLE' CHEESECAKE(V) - Mascarpone Whipped Cream | Pomegranate Fig
Reduction

MIXED BERRIES AND PINEAPPLE(G*) (VG) (V) Fresh Mint | Lime Spritz