



SAN DIEGO DINNER CRUISE MENU

Hornblower Cruises & Events uses seasonal, natural, preservative free, organic and local ingredients whenever possible. Our "farm-to-yacht" perspective provides guests with the freshest dining cruise experience around.

FIRST COURSE

Signature Salad

Farmer's Market Tender Greens, seasonal vegetables & artisanal cheese, dressed with house made vinaigrette.

All natural handmade artisan bread, baked fresh in Southern California by O'Brien's Bakery & Sadie Rose Baking Company.

SECOND COURSE

Whiskey Braised Short Ribs

Fresh Brandt Beef short ribs braised in ginger infused sweet tea whiskey served with whipped potatoes & Chef's seasonal vegetable.

(Brandt Family Farms, naturally raised in Brawley, California)

OR

Oven Roasted Scottish Salmon

Sesame crusted risotto cake, forest mushrooms, edamame, with a spicy gochujang glaze & Chef's seasonal vegetable.

OR

Elmer's Best Roasted Vegetable Timpano

Chef Elmer created this original recipe with seven layers of vegetarian delights served on wilted spinach with fennel, leeks, artichokes, bechamel and five cheeses topped with a slow-simmered pomodoro sauce.

** Vegan option available upon request*

DESSERT

New York Style Cheesecake

Creamy vanilla cheesecake topped with Chantilly cream and a chocolate drizzle.

Our chefs are happy to customize your meal to accommodate dietary restrictions.

All menus are subject to change.