
DATE NIGHT ABOARD THE MOSHULU

FIRST COURSE

Butternut Squash Soup
vadouvan spice, apple fennel slaw

Calabrian Meatballs
*tomato basil, sun-dried tomato pesto, calabrian chilis,
grilled bread, shaved locatelli (d,g)*

Wild Mushroom Toast
*roasted mushrooms, pickled chanterelle mushrooms, whipped
feta, sour dough toast, tahini vinaigrette (d,g)*

Shrimp Cocktail
*oishii all-natural shrimp, lemon,
cocktail sauce, j.o. seasoning (s)*

Spicy Tuna on Crispy Rice
spicy mayo, soy reduction, chives (d,g)

ENTREE

Pan Seared Pacifico Striped Bass
*roasted vegetable & gigante bean ratatouille,
spanish chorizo, tomato green olive salsa (d)*

Plancha Seared Red Snapper
*broccolini, roasted baby carrots, thai basil,
coconut lemongrass jus (d)*

Jumbo Lump Crab Cake
*horseradish potato galette, shaved fennel & citrus slaw,
caper mayo, creole lobster cream (d,g,s)*

1855 Meats Boneless Beef Short Rib
*mini potatoes, heirloom carrots, pearl onions,
french onion beef jus, horseradish crostini (d)*

Roasted Boneless Half Chicken
*chive parisienne gnocchi, wild mushrooms, english peas,
roasted tomato, black truffle mushroom cream (d,g)*

DESSERT

Pastry Chef's Trio
selection of assorted mini dessert (d,g)

65. Per Person
select one appetizer and one entree

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR
MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish