

San Simeon Package starting at \$90 per person

Three-hour, four course dinner cruise

***This package includes created menu and a private consultation with our chef Rodney. A cocktail and appetizers hour followed by a family style meal.**

Fresh Flowers, Linens and chair covers with sashes are included.

Figs and toasted Almond Baked Brie
Ceviche with Freshly caught Rock Cod
Stuffed Crimini Mushrooms with a spicy smoked sausage

Bosc Pear and Pomegranate light mustard vinaigrette

Roasted Prime Rib encrusted with sea salt and ground peppercorns. Served with a au jus and horseradish Spiral
Cut ham baked golden brown with a Captain Morgan's Rum Raisin sauce

Brussel Sprouts in a sherry bacon cream sauce Roasted Baby Reds with Olive Oil and Garlic Cloves

Baileys Irish Cream Pot de Crème

Smoked salmon, herbed cream cheese on a English cucumber topped with dill, Seasonal fruit, and assorted
cheese tray

Spanikopita-light flakey puffed pastry filled with a mixture of feta, spinach, and herbs

Farmstand Ranch Salad, super fresh classic American salad with homemade buttermilk ranch dressing

Almond-Crusted halibut Pork Marsala

Oven Roasted Root vegetables with Rosemary and sea salt Hasselback Potatoes with herbs and lemon

Cinnamon Roll Bread pudding with an amaretto orange sauce

Shrimp Escabeche
Sweet and Sour Meatballs
Tapenade and San Luis Sour Dough Bread

Classic Cesar Salad

Asian Pork Tenderloin Alaskan Wild Salmon

Rice Pilaf
Butternut Pumpkin roasted with Molasses and Butter

Classic German Chocolate Cake

The above are suggestions. Our goal is to create the menu to each hosts tastes and vision. In addition, San Luis Sourdough and sweet butter is served.
Coffee and Iced Tea are also included.