

WORLD YACHT

Gold Menu – Fall/Winter 2012



AMUSE BOUCHE



A Culinary Treat from our Executive Chef



APPETIZERS



Baby Local Greens

seasonal greens with house pickled beets, seasonal apples, gorgonzola, and shallot-dijon vinaigrette

Crab Brandade

soufflé of blue crab with potato and celery root, scented with lemon and chervil, with herbed breadcrumbs and focaccia crostini

Classic Shrimp Cocktail

chilled jumbo shrimp, cocktail sauce, lemon (supplement of \$10 per person)

Seasonal Tomato Salad

perfectly ripened tomatoes, burrata cheese, white anchovy fillet, with aged balsamic and basil

Roasted Butternut Squash with Chorizo and Brie

layered and lightly baked, baby arugula puree



ENTRÉES



Breast of Free Range Chicken

bone-in chicken breast with pomegranate and whole grain mustard, pomegranate molasses, jasmine rice with lentils, and seasonal vegetables

Filet Mignon

tender grilled filet with red onion marmalade, potato gratin, and seasonal vegetables (supplement of \$10 per person)

Pan Seared Salmon

atlantic salmon with olive and caper relish, preserved lemon, jasmine rice with lentils, and seasonal vegetables

Double Bone Pork Chop

braised bone-in pork chop with fig and balsamic jam, potato gratin and seasonal vegetables

Roasted Butternut Squash Ravioli

with brown butter and fresh sage



DESSERT



Pumpkin Cheesecake

with chocolate sauce and whipped cream

Chocolate Ganache Cake

with raspberry sauce

Apple and Rhubarb Crisp

with caramel sauce