

# VALENTINE'S DAY MENU



## ENTRE I

OYSTER AND PEARLS  
*Avruga caviar, trout roe, oyster*

## ENTRE II

DECONSTRUCTED SALAD NICOISE  
*Tuna, olives, egg, potato espuma, haricot verts, san marzano*

## SOUP

BOSTON LOBSTER TAIL BISQUE

## MAIN COURSE I

BAKED COD FISH  
*With parmesan foam cauliflower puree, sautéed mushrooms and edamame*

## MAIN COURSE II

WAGYU BRAISED SHORT RIBS  
*With truffle mashed potatoes, glazed baby carrots with asparagus spear*

## DESSERT

RUM PANNA COTTA

BERRIES SORBET

RASPBERRY MARSHMALLOW  
*with macadamia almond soil*



## 6-COURSE DINNER CRUISE MENU