



CHAT



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SHIP TIME 10:57 AM

# GALA

## *Dinner*

### A P P E T I Z E R S

STRAWBERRY-BANANA-BLUEBERRY  
coconut cream

FOIE GRAS AND RHUBARB \*  
pecan brioche loaf

PINEAPPLE JUMBO SHRIMP COCKTAIL  
sweet Thai chili aioli

### S O U P S   A N D   S A L A D

CITRUS TOMATO SOUP  
Greek yogurt, pesto crotons

THAI CHICKEN AND FORBIDDEN RICE SOUP  
mint, kaffir lime, cilantro

DATE, GOAT CHEESE AND BABY GREENS  
raspberry vinaigrette



## ENTRÉES

### FILET MIGNON WITH LOBSTER RAVIOLI \*

parsley potatoes, Mediterranean vegetables, ribbon squash

### BONELESS LAMB LOIN EN CROÛTE \*

mushroom duxelles, Merlot reduction, Parisian-style potatoes, bacon-wrapped green beans

### SEARED DUCK BREAST WITH APRICOT \*

chocolate peppercorn vinaigrette, pancetta cabbage

### CHEESE TORTELLINI

olive oil, garlic, bell pepper, Roma tomato-basil sauce

### STEAMED ALASKAN CRAB WITH GARLIC-HERB BUTTER

coconut rice, lemon-sesame snow peas

### ZUCCHINI TOMATO TART

Moroccan-spiced roasted vegetables, quinoa

## DESSERTS

### DOUBLE CHOCOLATE CHEESECAKE

white chocolate sauce

### COCONUT & LIME SOUFFLÉ

vanilla ginger sauce

### DIPLOMAT STRAWBERRY TART

Chantilly cream, pistachio

### LINZER TORTE NO SUGAR ADDED

hazelnut pastry shell, raspberry jam, pastry lattice veil

