

 **WORLD YACHT**   
*Gold Menu – Winter 2012*

 **AMUSE BOUCHE** 

A Culinary Treat from our Executive Chef

 **APPETIZERS** 

**Field Greens**

*baby field greens with crumbled bleu cheese, candied walnuts, dried cranberries, seasonal pears, and mustard-herb vinaigrette*

**Mediterranean Octopus Salad**

*grilled baby octopus with white beans, cherry tomatoes, grilled asparagus, and tossed with a cilantro vinaigrette*

**Chef's Seasonal Soup**

**Seafood En Crouete**

*lobster, shrimp, scallops, peas, carrots, and potatoes garnished with a lobster cream sauce and baked in puff pastry (supplement of \$10 per person)*

**Roasted Beet Napoleon**

*yellow and candy striped beets layered with goat cheese and garnished with arugula, basil oil, and balsamic reduction*

**Classic Shrimp Cocktail**

*chilled jumbo shrimp with traditional cocktail sauce (supplement of \$10 per person)*

 **ENTRÉES** 

**Stuffed Roasted Breast of Chicken**

*chicken breast stuffed with granny smith apples, mushrooms, and spinach served with a saffron risotto cake, grilled asparagus, and white wine demi glace*

**Pan Seared Salmon**

*salmon filet served with a saffron risotto cake, grilled asparagus, and lemon beurre blanc*

**Braised Beef Short Ribs**

*tender beef short ribs braised in red wine and served over garlic mashed potatoes with grilled asparagus*

**Vegetarian Tower**

*marinated and grilled tofu with portobello mushrooms, bell peppers, zucchini, squash, extra virgin olive oil and balsamic reduction*

**Filet Mignon**

*grilled filet mignon with garlic mashed potatoes, grilled asparagus, and cabernet demi glace (supplement of \$10 per person)*

 **DESSERT** 

**Chocolate Ganache Cake**

**New York Cheese Cake**

**Seasonal Fresh Fruit**

**World Yacht's Signature Dessert Tree**

*chef's selection of three seasonal desserts, perfect for sharing (supplement of \$10)*