

Day 2 - Gala



SAILING **150** YEARS

Anniversary Beverages

The Vesper 11

Beefeater Blood Orange Gin, Elyx Vodka, Lillet Blanc

Classic Negroni 10

Bombay Sapphire Gin, Campari,
Carpano Antica Vermouth

Ship Shape Manhattan 12

Buffalo Trace bourbon, Carpano Antica Vermouth,
Dolin Dry Vermouth

Wines

Domaine Ste. Michelle Brut 11 | 44

Washington

Chateau Ste. Michelle Chardonnay 11 | 44

Washington

Sokol Blosser Evolution Pinot Noir 13 | 52

Oregon

Beringer Knight's Valley

Cabernet Sauvignon 18 | 72

California

vegan vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

First

Jumbo Shrimp Cocktail

boiled egg, asparagus, Louis dressing

Orange Duckling Chaudfroid *

jellied orange chutney, frisée, endive, vinaigrette

Spinach and Artichoke Dip

spinach, truffle, gruyère

SOYLENY GREENS (Mixed Green Salad)

cucumber, avocado, radish, tomato, bell peppers, carrot

Tomato and Potato-Chive Dumpling Soup

tomato, potato-chive dumpling, leeks, carrot, cream

Second

Cheese Ravioli with Porcini Brown Butter

garlic, hazelnut

SEA++ (Glazed Filet with Shrimp Newberg *)

beef tenderloin, French peas, parsley,
potatoes, bordelaise reduction

Rack of Lamb à la Ambassadeur *

mushroom stuffed artichoke, horseradish,
mustard, duchess potatoes, asparagus

Han Sole-O

(Sole Flamande with Tomato-Basil Concassée *)

white wine reduction, leek, lemon, saffron pilaf

Goat Cheese and Caramelized Onion Tart

goats cheese tart, caramelized onion, ratatouille

The Oven Baked Ratatouille of All My Dreams

fried basil, drizzle herb oil and balsamic reduction

Morimoto Epice Lobster Tails * 25

lemon foam, seasonal vegetable

Yuzu Fresh Black Cod * 25

yogurt miso pickle vegetables, Kimchi eggplant,
fried rice, garlic soy

Steak Tastes Better Steak* 20

shallot confit, aged balsamic, green peppercorn,
baked potato, creamed spinach

Third

Warm Flourless Chocolate Cake

warm flourless chocolate cake, banana, caramel
sauce, cake crumble, coffee ice cream

Dutch Apple 3.1415926535 à la Mode

whipped cream, powdered sugar

Mango and Blueberry Crisp

sorbet or vegan ice cream

Blueberry Cheesecake NO SUGAR ADDED

orange cream, graham crackers