

Washington DC Premier Dinner Cruise

Plated Dinner



STARTER (CHOICE OF ONE)

DUPONT MARKET STRAWBERRY AND ARUGULA SALAD (Peppery Baby Arugula | Shaved Fennel | Whipped Feta | Strawberry Vinaigrette)

ANACOSTIA FIRE-ROASTED RED PEPPER BISQUE (Silky Roasted Pepper Purée | Blackened Shrimp | Whipped Feta)

MARYLAND BLUE CRAB RAVIOLI WITH DC HALF-SMOKE RAGU (Delicately Fried Crab-Filled Pasta | Spiced Half-Smoke Tomato Ragu | Lemon Gremolata)

DESSERT (CHOICE OF ONE)

K-STREET CHOCOLATE TOFFEE CRUNCH (Decadent Chocolate Cake | Toffee Crumble | Kahlua Infusion | Chantilly Cream | Macerated Raspberries)

THE AMBASSADOR'S BASQUE CHEESECAKE (Caramelized Basque Cheesecake | Fresh Berries | Chocolate & Vanilla Bean Sauce)

THE WHARF PINEAPPLE UPSIDE DOWN CAKE (Golden Caramelized Pineapple | Dark Rum Glaze)

ROCK CREEK SEASONAL FRUIT AND PINEAPPLE (Fresh Berries | Pineapple | Garden Mint | Lime Spritz)

MAINS (CHOICE OF ONE)

U-STREET CORRIDOR AIRLINE CHICKEN BREAST (Crisp-Skinned Chicken | Smashed Fingerling Potatoes | Herb-Buttered Haricot Verts | Sweet & Tangy Mambo Glaze)

EMBASSY ROW MOROCCAN-SPICED SALMON (Spring Vegetable Couscous | Roasted Eggplant | Saffron Cream)

CAPITAL HILL TAMARI-SEARED FLAT IRON STEAK (Tamari-Cilantro Marinated | Roasted Artichokes | Honey-Cumin Roasted Carrots | Garden Herb Chimichurri)

BANNEKER'S GARDEN POTATO GNOCCHI (Hand-Rolled Potato Gnocchi | Braised Summer Vegetables | Charred Bell Pepper Coulis)