

MAIN

ROASTED SUPREME OF CHICKEN

Thyme, Rosemary and Lemon Chicken with a Creamy Leek, Tarragon and Mushroom Sauce served with Dauphinois Potatoes and Seasonal Vegetables

DESSERT

BAKED ROSE WATER AND STRAWBERRY CHEESECAKE (V)(v)

Served with a basil & lime coulis

(N) Contains
Nuts

(VG)
Vegan

(V)
Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER- Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.

LUNCH CRUISE VEGETARIAN MENU*



MAIN

CASSOULET

Foraged Oyster Mushroom & White Bean Cassoulet, Herb & Parmesan Crust, Dauphinoise Potatoes and Seasonal Vegetables

DESSERT

BAKED ROSE WATER AND STRAWBERRY CHEESECAKE (V)(v)

Served with a basil & lime coulis

(N) Contains
Nuts

(VG)
Vegan

(V)
Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

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