

# NEW YORK CITY LIGHTS DINNER MENU

## STARTER PLATE

Hummus, Olive Tapenade and Brie Cheese  

## APPETIZER

Cranberry, Pecan and Goat Cheese Salad    
mesclun, cranberries, candied pecans, goat cheese and roasted shallots with dijon vinaigrette

Seared Duck   
roasted root vegetable hash with blood orange glaze

Jumbo Lump Crab Cake  
roasted red pepper coulis with fennel slaw

## ENTRÉE

Chicken Paillard   
roasted potatoes and frisée salad

Stout Braised Short Rib  
fig and mushroom demi-glace, roasted potatoes and seasonal vegetables

Grilled Salmon   
tri-colored carrots, asparagus, blooming baked potato with beurre blanc sauce

Cauliflower Steak   
golden raisins, pine nuts, baby arugula and quinoa

## DESSERT

Chef's Selection of Seasonal Desserts  
coffee and tea

 Vegan  Vegetarian  Gluten-Free

Due to the seasonality of ingredients, menus are subject to change.

NEW YORK

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CRUISES & EVENTS