



GOLD FOUR-COURSE DINNER MENU

AMUSE BOUCHE

A culinary treat from our Executive Chef

APPETIZERS

ROASTED BUTTERNUT SQUASH SOUP

Butternut Squash slowly roasted with Curry, Fresh Ginger,
Shallots, Leeks and Onions,
Finished with a hint of Coconut Cream and Toasted Flakes

MESCLUN FIELD GREENS SALAD

Field Greens with Roasted Beets, Dried Cranberries
And Blood Orange Vinaigrette

GRILLED BABY OCTOPUS

On a Bed of Frisée and Mâche,
With Cherry Tomatoes and Cilantro Vinaigrette

ENTRÉES

PRIME FILET MIGNON

Accompanied by Sautéed Purple and Gold Fingerling Potatoes,
Roasted Root Vegetables and a Red Wine Demi-Glace Reduction.

BROILED ATLANTIC SALMON

Broiled Atlantic Salmon served with Fingerling Potatoes, Sautéed Spinach
And Pumpkin Beurre Blanc with a Red Onion Jam

ROASTED FRENCH CUT BREAST of CHICKEN

French Cut Breast of Chicken with Lemon Thyme Jus,
Roasted Root Vegetables and Fingerling Potatoes

DESSERT

**WORLD YACHT SIGNATURE
CHOCOLATE GANACHE**

Served with Whipped Cream and Confectionary Sugar

Coffee and Tea