



WORLD
YACHT

PLATINUM FIVE-COURSE DINNER MENU

CHAMPAGNE TOAST

&

ARTISANAL CHEESE PLATE FOR TWO

Featuring Gorgonzola, Fontina, and Asiago adorned with Kalamata Olives and Flat Bread

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 a Blood Orange Vinaigrette

GRILLED BABY OCTOPUS

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

SALMON TRIO

House Smoked Salmon, Salmon Tartar,
Pastrami Cured Salmon, Pomegranate Mustard & Paprika Potato Salad

FRESH SHRIMP COCKTAIL

Traditional Cocktail Sauce, Lemon Wedge

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

With Whipped Cream and Confectionary Sugar
Coffee & Tea • Cappuccino & Espresso