

THE YACHT EXPERIENCES
RIVIERA MAYA

ROMANTIC
DINNER

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ROMANTIC DINNER

APPETIZERS (1 option per person)

- Crispy coated Nigiri.
- Mini shrimp cocktail. 🍷
- Beurre noisette scallop with lemon foam.
- Baba Ganoush on crunchy pita bread. 🌱 🍃

ENTREES (1 option per person)

- Salmon tartare - Served on a bed of crispy rice and soy pearls.
- Tuna Tataki - In a sesame seed crust with passion fruit coulis. 🍷
- Vegetable ratatouille - With pomodoro sauce. 🌱 🍃 🍷
- Langoustine - In breadcrumbs and a trilogy of sauces.
- Braided chicken supreme - With béchamel sauce, on a bed of roasted vegetables.
- Crème Vichyssoise – Traditional French cream with leek and potatoe. 🌱 🍷
- Cheese fondue - With focaccia croutons. 🌱
- Traditional Peruvian causa - layered potato terrine with shrimp. 🍷

🌱 Vegetarian 🍃 Vegan 🍷 Gluten free



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MAIN COURSES (1 option per person)

- Rack of lamb - Served with pistachio nuts and textured peas. 🌾
- Fillet mignon - Served on rustic mashed potato with demi-glace vegetables.
- Grilled salmon - With citrus sauce served on Moroccan Tabbouleh.
- Duck Maigret - Served with carrot mousseline and a red berry sauce. 🌾
- Pasta stuffed with Genoese pesto (pomodoro-4 cheese). 🌿
- Baby langoustine - With potato, truffle and caviar foam.
- Vegetable or seafood (clams, mussels, shrimp and octopus) risotto. 🌿
- Octopus in fine herbs - Served with Huancayo-style potato confit.
- Freshly-smoked prime cuts - Served with arugula and mixed cherry salad. 🌾

DESSERTS (1 option per person)

- Chocolate-covered strawberries. 🌿 🌱 🌾
- Crème brûlée. 🌿
- Chocolate brownie with a cream and caramel foam. 🌿
- Fruit crêpes flambé. 🌿 🌾
- Red berry cheesecake. 🌿
- Traditional Italian Tiramisu. 🌿

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