

Admirals Table

**Up to 8 Guests
4 Hour Charter**

Chef Selection Of 3 Passed Canapés Served 20 Minutes into Sail

Fresh Local Bouillabaisse
With jerk rouille and crusty bread

Cold Roasted Duck Breast
With morello cherries and organic greens drizzled with raspberry gastrique

Lemon and black pepper sorbet

Spinach Stuffed Smoked Beef Tenderloin
Caramelized onion mashed potato, Bourbon-date sauce

Madagascan Vanilla Crème Brulee
Sweet Potato Donut and roasted apple filling

Beverages

Lychee Bellini
Cono Sur, Chile, Sparkling Wine and Lychee Puree

DINNER: US\$1650*

YACHT: US\$1300

**add US\$125 to price if served on Sunday
15% Gratuity to be added to all charters*