

BOSTON • THURSDAY, JUNE 12

Maximum Flavor with Chef Adrienne A Culinary Voyage

FIRST COURSE

DUXBURY BAY FRESH OYSTERS (3)

Pickled Blueberry and Cucumber Mignonette,
Shaved Horseradish

SECOND COURSE

NEW ENGLAND CLAM CHOWDER

Nueskes Smoked Bacon, Scallions

THIRD COURSE

FRESH HERB AND PANKO CRUSTED COD

Charred Lemon Beurre Blanc, Whipped Potato

FOURTH COURSE

BOSTON CREAM PIE

Chocolate Ganache, Chocolate Ice Cream

Table setting provided by:



**THE ART
OF PRESENTATION**

(V) Vegetarian (VG) Vegan (N) Contains Nuts (GF) *Although we make every effort to prepare items denoted with a GF as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER — Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change. ©2025 City Cruises.