

BOSTON • THURSDAY, JUNE 12

Maximum Flavor with Chef Adrienne: A Culinary Voyage

APÉRITIF

La Marca Prosecco Luminore Superiore D.O.C.G.

FIRST COURSE

BEAR TRAIL OYSTERS(GF*)

Pickled Blueberry and Cucumber Mignonette, Shaved Horseradish

Paired with Pieropan Calvario D.O.C.

SECOND COURSE

NEW ENGLAND CLAM CHOWDER

Countneck Clams, Nueske's Smoked Bacon, Scallions

Paired with Lugana Oasi Mantellina Allegrini D.O.C.

THIRD COURSE

FRESH HERB AND PANKO CRUSTED COD

Charred Lemon Beurre Blanc, Truffle Whipped Potato

*Paired with Cantina Giralan MARNA Chardonnay D.O.C.
or Ratti Barbera D'Asti D.O.P.*

FOURTH COURSE

BOSTON CREAM PIE(V)

Espresso Chocolate Ganache

Table setting provided by:



**THE ART
OF PRESENTATION**

Wine pairings provided by:

GALLO

(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.