

NEW YORK • THURSDAY, AUGUST 14TH

## Maximum Flavor with Chef Adrienne A Culinary Voyage

### FIRST COURSE

#### THE GRAMERCY CONE (GF\*)

Smoked Salmon, Black Sesame, Truffled Cream Cheese, Crispy Shallots, Chives, Capers

*Paired with* Massican Pinot Grigio

### SECOND COURSE

#### TRIBECCA CROQUETTE (GF\*)

Katz Pastrami, Béchamel, Spicy Brown Mustard Aioli

*Paired with* The Language of Yes (TYOL) Cuvee Sinso

### THIRD COURSE

#### SPICY RIGATONI AL MARE

Colossal Shrimp, Stracciatella, Basil, Pecorino, Sundried Tomato and Rosemary Focaccia

*Paired with* Jermann Vintage Tunina I.G.T.

### FOURTH COURSE

#### THE MADISON MILLE (V)

Warmed Cronut, Dulce de Leche, Vanilla Bean Crème Anglaise

*Paired with* Coconut Alexander

*Featuring* RumChata & Rum Haven

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.