

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

#### TRIBECA CROQUETTE (GF\*)

Katz Pastrami, Béchamel, Spicy Brown Mustard Aioli

**Paired with** *The Language of Yes (TLOY) 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*



**steelite**  
INTERNATIONAL

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.