

SAN FRANCISCO • FRIDAY, SEPTEMBER 12TH
Maximum Flavor with Chef Adrienne
A Culinary Voyage

Featuring an artful pairing experience by:

ROMBAUER
VINEYARDS

FIRST COURSE

GOLDEN GATE ARANCINI (v)

Parmesan & Herb Risotto Fritters, Garlic-Truffle Aioli

Paired with 2024 Sonoma County Savignon Blanc

SECOND COURSE

CHINATOWN TRIO

Hand-Folded Dumplings, Soy & Black Vinegar Dip, Chili Crunch, Pickled Cucumbers

Paired with 2024 Carneros Chardonnay

THIRD COURSE

FISHERMAN'S WHARF CIOPPINO

Local Catch Cioppino served in a Toasted Boudin Sourdough Bowl with Roasted Garlic Butter

Paired with 2022 or 2023 Santa Lucia Highlands Pinot Noir

FOURTH COURSE

GHIRARDELLI HILL BREAD PUDDING (v)

Buttery Croissant Bread Pudding, Warm Ghirardelli Fudge, Vanilla Crème Anglaise, Whipped Cream

Paired with 2022 or 2023 California Zinfandel

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.