citycruisesLIVE™

Presented by: BPA SPORTS

MAXIMUM FLAVOR WITH CHEF ADRIANNE CALVO

A GOLDEN GATE INSPIRED CULINARY JOURNEY

Paired With Wines From:

ORIN SWIFT

FIRST COURSE

FISHERMAN'S WHARF CIOPINNO

Dungeness Crab | Market Fish | Shellfish | Toasted Garlic Butter Sourdough

San Francisco's legendary fisherman's stew, born along the bustling docks of Fisherman's Wharf

*Pairing with: Orin Swift **2024 Blank Stare Sauvignon Blanc***

SECOND COURSE

PACIFIC RIM MISO-GLAZED BLACK COD

Gingered Baby Bok Choy | Picked Scallion

Inspired by San Francisco's vibrant Pacific Rim cuisine and the flavors of Chinatown

*Pairing with: Orin Swift **2024 Mannequin Chardonnay***

MAIN COURSE

NOB HILL DRY-AGED RIBEYE (G*)

Truffled Procini Jus | Sauteed Mushrooms | Crispy Rosemary Potatoes

Steakhouse luxury honoring the grand dining traditions of San Francisco's historic Nob Hill

*Pairing with: Orin Swift **2023 Palmero Cabernet Sauvignon***

DESSERT

MISSION DISTRICT MISO CARAMEL CROISSANT BREAD PUDDING (V)

Ghiradelli White Chocolate | Vanilla Ice Cream

Bold, modern dessert reflecting the inventive pastry culture of San Francisco's Mission District

*Pairing with: Orin Swift **2024 8 Years In The Desert***

(N) Contains Nuts (VG) Vegan (V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a (G*) as gluten free, our kitchen is not gluten free, and there is always a small risk of cross-contamination.
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 your risk of foodborne illness, especially if you have a medical condition. Menu is subject to change.