

**AHOY, YE READY? NEW for 2022!**  
**CAPTAIN ROOK'S RUCKUS! THE SPANISH FEAST**



**IN HONOR of Alonzo Bosco \*CORSARIO MAGNIFICO\***

**The magnificent pirate known for his brave and cunning pirate ploys during the 16th century.**

**Course I Mapping the Course**

Soft blended Cheeses served with Rosemary Sugar Pecans, a Roasted Vegetable skewer, Kiwi and Cornbread

**Course II Great Beginnings – New World Gourd**

**SQUASH BISQUE**

Flavored with Coconut Milk and grated Ginger

**Course III Onward to the Jungles of Hispaniola**

**FRESH GREENS SALAD**

Black Beans, Baby Corn, Jicama, Red Onion, and Cilantro served over fresh Greens with a sweetened Chili vinaigrette

**Course IV Stopping in Puerto Rico**

**PORK TENDERLOIN**

Citrus marinade, spiced rub then charred and roasted

**CHICKEN**

Roasted boneless thighs, topped with gooseberry rum sauce

SERVED WITH

**ROASTED SWEET POTATO BARRELS & CAULILINI**

**Course V Have a Dessert prior to Anchoring in Antigua**

Sweet Susurruration of the Sea: Lime Mousse with Coconut and Ganache

**VEGETARIAN OPTION IS IN LIEU OF COURSE IV**

**QUINOA CROQUETTE WITH SAVORY JACK FRUIT & GOOSEBERRY SAUCE**

**Menu changes and Mutiny at the whim of the Royal Chef**

**HUZZAH**