

# WINTER DINNER CRUISE

Served November to December

Assorted Dinner Rolls and Artisan Breads, served with  
whipped butter and/or herbed olive oil

Mixed Spring Garden Greens (ve)

Crisp greens | English Cucumbers | Cherry Tomatoes | Red Onions  
Balsamic Vinaigrette

Winter Rappini Salad (ve) (G.F.)

Rappini | Black Olives | Red and Green Peppers | Vinaigrette | Fresh Herbs

CHEF'S DAILY SPECIAL

A Chef inspired selection using local and fresh ingredients

Ratatouille Confit Byaldi (ve)

Green Zucchini/ Yellow Zucchini/ Japanese Eggplant/ Tomatoes  
Roasted Red Pepper Sauce

Carving of Roast Turkey

Free Range turkey with house stuffing served with herb gravy and  
cranberry sauce

AAA Roast Beef (G.F)

A Mariposa favourite! This juicy and flavourful AAA roast beef is aged for  
28 days, hand-carved, and served au jus with grainy mustards and horseradish

A Seasonal Medley of Assorted Vegetables & Roasted Potatoes (G.F) (V.E)

Miniature Decadent Sweet Endings

Selection of Individual Desserts | Coffee and Tea

Freshly brewed Regular and Decaffeinated Coffee, Orange Pekoe and  
Assorted Herbal Teas

(v) Vegetarian | (ve) vegan | (G.F) Gluten Free

Our chef reserves the right to make any substitutions depending upon quality of ingredients.  
Prices subject to 13% HST & 15% HSC. Prices subject to change without notice. 2018.