

—Huntress—

CULINARY & DINING





HEAD CHEF DANIEL

Head Chef Daniel Osuna was born in Venezuela, where he attended the Culinary School of Caracas. He later attended Washington D.C.'s Culinary Program at The Arts Institute and has worked alongside Michelin-starred and James Beard finalist chefs in some of the country's finest kitchens in Washington D.C., New York, Chicago and Atlanta. Chef Daniel is not only an eight-year U.S. Army veteran, he is an experienced mixologist as well.





*Onboard dining spaces
from casual to formal*





SAMPLE MENU

DAY 1

LUNCH

- Arugula, Parmigiano Reggiano, Strawberries, Citrus Dressing & Toasted Pistachios
- Southern Fried Chicken, Waffle Fries, Corn on the Cob & Slaw
- Fresh Baked Buttermilk Biscuits With Cheddar
- Strawberry With Streusel & Vanilla Bean Ice Cream

APPETIZERS

- Oysters on the Half, Cocktail Sauce & Mignonette
- Vegetable Crudites With Hummus
- Cucumbers, Whipped Boursin & Smoked Ora King Salmon

DINNER

- Roasted Beets, Goat Cheese, Chives & Caramelized Pecans
- Braised Lamb & Chop, English Peas, Braising Jus, Sunchoke Puree
- Fresh Baked Cranberry Walnut Loaf
- Seasonal Fruit Tart

DAY 2

LUNCH

- "Causa Limena" Potato Terrine, Avocados, Mojo Shrimp & Olives
- "Lomo Saltado" Australian Wagyu Tibs, Red Onions, Tomatoes, Cilantro, Jasmine Rice & Crispy Potatoes
- Fresh Baked Jewish Rye
- Tres Leches Con Dulce de Leche
- Assorted Macaroons, Mango Sorbet & Watermelon

APPETIZERS

- Brioche Toast With AKC & Caviar
- Cherry Heirloom Tomatoes Stuffed With Boursin
- Pigs in a Blanket

DINNER

- Zucchini Carpaccio, Arugula Salad, Lemon Zest & Parmigiano Reggiano
- Handmade Cavatelli, San Marzano Tomatoes, Chili Flakes
- Fresh Baked Soft Dinner Rolls
- Crème Brûlée & Seasonal Berries



SAMPLE MENU

DAY 3

LUNCH

- Lobster Salad on Fresh Baked Brioche Buns
- Wagyu Hot Dogs on Fresh Baked Brioche Buns
- Burger Slider With Traditional Garnish Tray (Lettuce, Tomatoes & Pickles)
- Cheese Tray Medley (Cheddar, Swiss, Provolone & American)
- Grilled Asparagus, Corn on the Cob. Classic Cole Slaw
- Fresh Watermelon Slices & Assorted Cookies

APPETIZERS

- Cheese & Charcuterie
- Blinis, Smoked Salmon & Caviar
- Crudités & Hummus
- Potstickers With Thai Chili & Basil

DINNER

- Asparagus & Spinach Cream, Crispy Shallots, Butter Croutons & Crème Fraiche
- Prime Tenderloin Medallions & Ora King Salmon With Alaska King Crab, Pomme Purée, Morel Mushroom & Haricot Verts
- Fresh Baked Cranberry Walnut & Sourdough Bread
- Chocolate Lava Cakes, Vanilla Bean Ice Cream, Whipped Vanilla Bean Cream & Berries



DAY 4

LUNCH

- Greek Salad, Romaine, Red Bell Peppers, Feta Cheese & Red Wine Vinegar
- Grilled Branzino, Israeli Couscous, Citrus Fennel Medley & Salmoriglio
- Fresh Baked Baguette
- Key Lime Pie With Seasonal Fruit & Raspberry Coulis

APPETIZERS

- Spanakopita With Tzatziki
- Patatas Bravas, Spicy Tomato & Garlic Aioli
- Pigs in a Blanket & Honey Mustard Relish

DINNER

- French Onion Soup, French Butter Croutons, Comté Cheese
- Australian Wagyu Filet, Portobello Mush, Baked Potato, Crème Fraiche & Chives
- Fresh Baked All Seeds Soft Yeast Rolls
- Callebaut Pot de Crème, Macerated Exotic Fruit & Chocolate Crisp





SAMPLE MENU

DAY 5

LUNCH

- Arugula, Shaved Apples, Pomegranate, Zucchini Ribbons & Dijon Vinaigrette
- Pork Loin, Pee Wee Potato Medley, Pepper Coulis & Blood Orange
- Fresh Baked Baguette
- Mango Sorbet, Fresh Fruit & Macaroons

APPETIZERS

- Oysters & Caviar
- Toast, Roasted Pepper Spread & Micro Basil
- Vegetable Egg Rolls, Thai Chili, Chives & Peanuts

DINNER

- Ultra Mesclun, Black Cherries, Toasted Pistachios & Goat Cheese
- Ora King Salmon, Black Truffle Polenta, Potatoes Confit & Caponata
- Fresh Baked Sourdough Bread
- Chocolate Torta Caprese GF, Vanilla Bean Ice Cream & Blackberry Compote



DAY 6

LUNCH

- Leafy Chef Gardens, Mango, Scallions, Cashews & Ginger-Lime Dressing
- Thai Chicken Curry, Jasmine Rice & Green Beans
- Fresh Baked Garlic Butter Naan
- Key Lime Pie, Raspberry Coulis & Graham Crust

APPETIZERS

- Panko Shrimp With Calypso Sauce
- Cured Salmon Blinis With Caviar
- Prosciutto Wrapped Melon

DINNER

- Heirloom Tomatoes, Burrata & Pesto Salad
- Linguini alle Vongole, White Wine, Parsley, Chili Flakes & Manila Clams
- Fresh Baked Sourdough Bread
- Chocolate Lava Cakes, Vanilla Bean Ice Cream & Berries





*Classically trained style
with contemporary flair*



