

DINING CRUISE, UP TO 6 PEOPLE, APPROXIMATELY 3 HOURS AFTER SELECTING A STARTER, A MAIN COURSE, AND A DESSERT WITH THE CHEF, ENJOY AN INTIMATE DINING EXPERIENCE ANCHORED IN CARD SOUND, AND FEAST ON A GOURMET MEAL AT OCEAN REEF'S MOST EXCLUSIVE TABLE. LIMITED TO PARTIES OF SIX. \$1500, FUEL INCLUDED.

ALTHOUGH STEPH CREATES A CUSTOM MENU THAT WILL VARY EVERY TRIP ACCORDING TO PREFERENCES AND ACCESSIBILITY, HERE ARE A FEW OF HER "GREATEST HITS" THAT HAVE THRILLED OUR GUESTS IN THE PAST:

SEARED SCALLOPS WITH SAGE BUTTER, ONION JAM, AND SWEET POTATO PURÉE
HEIRLOOM TOMATO GAZPACHO
STEPH'S "KEYS CAKES," (INDIVIDUAL KEY LIME CHEESECAKES.)



STARTERS

LEMON ZEST CAESAR SALAD
STEPH'S BOUNTIFUL CHARCUTERIE BOARD

LUNCHES

FRESH CAUGHT MAHI MAHI TACOS WITH HOMEMADE GUACAMOLE
ORGANIC GREENS SALAD WITH HONEY DIJON GRILLED SALMON
GRILLED CHICKEN CAPRESE TOWER

MAIN COURSES

SOUS VIDE FILET MIGNON WITH MUSHROOM JUS AND GRILLED ASPARAGUS, OVER A PARSIP PURÉE
FRESH CAUGHT GROUPER OVER COCONUT RICE, WITH A MANGO SALSA AND PINEAPPLE CURRY SAUCE

DESSERT

VEGAN CHOCOLATE PIE WITH FRESH FRUIT AND COCONUT WHIPPED CREAM

PRICES ARE DETERMINED BY MARKET COSTS HOWEVER, DINNERS USUALLY RANGE FROM \$100-\$200 PER PERSON.