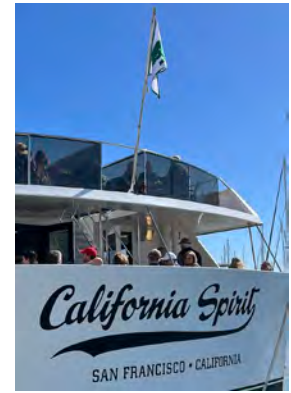


FLEET WEEK | BLUE ANGELS IN SAN FRANCISCO BAY



LUNCH BUFFET "CRUISING THE BAY"

CELEBRATING FISHERMAN'S WHARF

Dungeness Crab Cocktail; Herb Grilled Prawn Skewers; Clam Chowder in Mini Sourdough Bread Bowls and Classic Caesar Salad.

ENJOYING the TASTES of THE MARINA

Pioppini and Fontina Flatbread; Tuscan Chicken Saltimbocca; Pasta Shells with "Laura Chenel" Goat Cheese, Toy Box Cherry Tomatoes, and Cipollini Onions; Panzanella Salad with Heirloom Tomatoes, Cucumber, Red Onion, and Fresh Mozzarella.

SAMPLING NORTH BEACH DELIGHTS

Local Cheese Selections and Charcuterie; Veal, Pork baked Meatballs with San Marzano Tomato; Roasted, Grilled and Marinated Local Vegetable Antipasto; Cheese Raviolis with Lemon Cream, Balsamic, Crispy Shallots; Insalata Tri-colore Arugula, Radicchio and Endive Salad with Lemon Vinaigrette

HOMEWARD BOUND DESSERTS

Specialty Cookie Favorites from Reba's Bakery and Chef Pepe's Carmel Bakery.

LIBATIONS

Cavet Brut Rose, Y3 Rose, Y3 Sauvignon Blanc, Chateau Auguste Red Bordeaux, Anchor Lager, Lagunitas IPA and Non-Alcoholic

