

# PACIFIC YELLOWFIN

— CHARTERS —

## SAMPLE DINNER MENUS

Our Executive Chef generally creates a four course dinner each evening, developed through an organic creative process influenced by our onboard guests.

### SAMPLE ONE

B.C. Grown Koshihikari Rice Nigiri,  
Local Salmon Ikura, Nori with a  
Maple Chili Glaze

Miso Brown Butter Pasta, Hand Cut  
Noodles, Black Sesame Seeds &  
Seared Albacore Tuna

Swiss Chard Wrapped Soy Lime  
Marinated Sablefish, Pickled Daikon  
& Roasted Carrots

Light & Airy Japanese Style Cheesecake,  
Sage Caramel Sauce & Blackberries

### SAMPLE TWO

Local Spot Prawn & Dungeness  
Crab Chowder, Fresh Peas &  
Charred Corn

White Bean Truffle Cream with  
Roasted Cauliflower Finished with  
Fresh Lemon & Olive Oil

Pan Seared Sea Bass with  
Late Spring Vegetables &  
Beurre Blanc

Classic Vanilla Crème Brûlée  
with Rum Soaked Raspberries

### SAMPLE THREE

Smoked Tuna "Nicoise" Salad

Roasted Beet, Walnut,  
Fennel with Lemon Zest &  
Shaved Parmesan

Vancouver Island Raised Chicken  
Breast, Carrot Gastrique, Grilled  
Asparagus & Mashed Potatoes

Apple Rum Cake with Maple Ice Cream

### SAMPLE FOUR

Quinoa Crusted BC Spot Prawns,  
Squash & Sage Cream

Warm Peach & Ginger Salad with  
Mascarpone & Pickled Onions

Gabriola beef & Squid Bolognese,  
Pappardelle & Grano Padano Cheese

Warm Chocolate Souffle Cake with Pumpkin  
Seed Crumble & White Chocolate Whip



Whenever possible we highlight locally caught or foraged ingredients, with the goal to use sustainably and ethically harvested products. We work with many local specialty producers, allowing us to showcase the amazing people who contribute to a diverse food experience.