



18.476° N 64.387° W



# Chef Steven Ferneding's 7-Day Menu Proposal

*- Chef Steven Ferneding*

# Greetings!

I'm Chef Steven Ferneding, a Le Cordon Bleu trained, and I bring the polish and precision of Michelin level dining to life at sea. I thrive in high pressure galleys, luxury homes, and remote destinations, and I never compromise on flavor, timing, or presentation.

My style is shaped by years cooking across the Caribbean, Mediterranean, and South East Asia and Europe. I cook with sustainable coastal ingredients, my own curated spice collection, sharp technique, and clean, modern plating with an interactive experience.

Every dish is designed and built around your guests! I take the time to learn preferences and dietary needs, plan for yacht logistics and shifting schedules, and coordinate closely with the interior crew so service stays smooth and guests can create life long memories.



# Day 1: Welcome Aboard!

Today kicks off with a chef's charcuterie spread of artisan cured meats and olives, imported aged cheeses, seasonal fruits, and crisp breads, plus warm chocolate chip cookies that always disappear fast.

Then dive into a tropical delight with Chef Steven's Deconstructed Tropical Sliders with a pineapple slaw, local micro greens and smoke house bacon. Next indulge in and a Bahama Stone Crab Crostini topped with a tropical mango sauce, coconut foam, and mango caviar. The main event is a perfectly seared A5 Kobe filet, flown in from the mountainous Tajima region of northern Hyogo Prefecture, served with Gruyère buttery potato mash and a grilled velvety asparagus purée.

We finish with mini strawberry cheesecakes topped with glossy berries.

## Arrival Day

### Welcome Charcuterie Board

Artisan Cured Meats • Cured Olives  
Aged Cheeses • Seasonal Fruit • Crisp Breads

### Afternoon Snack

#### Deconstructed Tropical Sliders

Bahama Stone Crab Crostini  
Mango Sauce • Coconut Foam • Mango Caviar

Warm Ghirardelli Chocolate Chip Cookies



Charcuterie Board



Deconstructed Tropical Sliders



Stone Crab + Mango Caviar

Arrival  
Day

DINNER  
MENU

# Dinner

## Starter

Tuna Carpaccio  
Tuscan Olive Oil • Poached Capers



Tuna Carpaccio

## Salad

Cast Iron Seared Jerk Chicken • Black Garlic Dressing  
Frisee Greens • Lavash Cracker



Deconstructed Tropical Sliders

## Main

Grilled Japanese A5 Kobe Beef Tenderloin (Hyogo, Japan)  
Gruyère Buttery Potato Mash • Asparagus Puree



A5 Kobe Filet Mignon

## Dessert

Deconstructed Key Lime Pie  
Coconut Lime Foam • Cinnamon Honey Gram Cracker Crust

# Day 2: Island Flavors

Day two is pure island energy with bright tropical fruit, a little smoke, and salty sea air in every bite. We kick things off with a Smoky Caribbean Kobe burger lunch, stacked with grilled pineapple and a creamy coconut slaw.

As the day warms up, we lean into the coast with Caribbean lobster crostini and buttery grilled clams incorporating citrus, herbs, and just enough char to taste like the grill's been working. Then dessert lands like a sunset a mouthwatering Piña colada mousse with rum, toasted coconut, and bruleed pineapple.

## Breakfast | Lunch | Snack

### Breakfast

Avocado Toast  
Aged Parmesan • Soft Scambled Local Eggs  
Buttered Brioche Toast • Fruit Platter  
Breakfast Sausage • Smokehouse Bacon

### Lunch

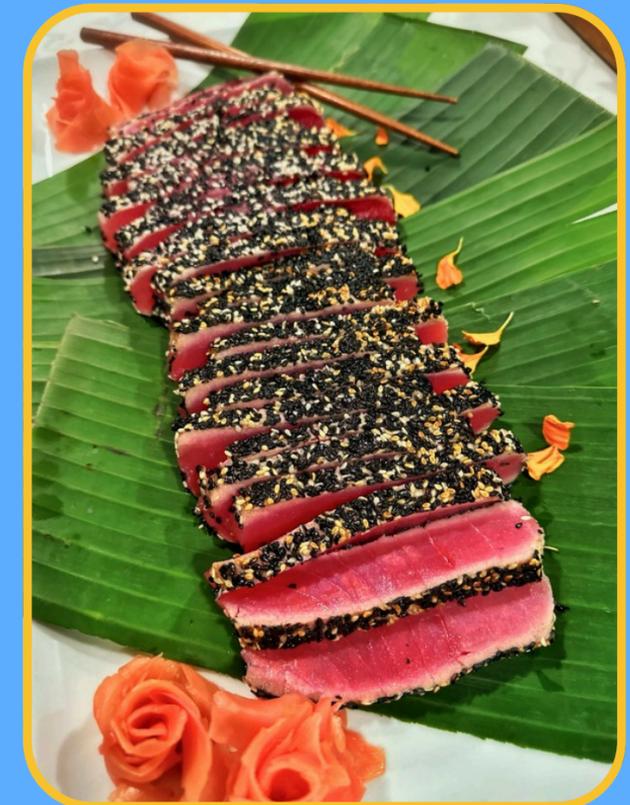
Caribbean Smoked Kobe Burgers  
Grilled Pineapple • Smoked Cheddar Cheese  
Coconut Coleslaw • Local Burger Sauce

### Mid-Afternoon Snack

Pineapple Mango Prawns  
Chili Lime • Coconut Dip  
  
Seared Ahi Tuna  
Pickled Ginger • Yuzo Sauce  
Sriracha Mayo Dipping Sauce



Pineapple–Mango Prawns



Seared Ahi Tuna

# Island Flavors

## DINNER MENU

# Dinner

## STARTER

Poached Caribbean Lobster Crostini  
Crème Fraîche • Prosciutto • Basil Butter Sauce  
Rosemary Infused Toasted Baguette



Poached Caribbean Lobster Crostini

## SALAD

Leafy Green Salad  
Cucumbers • Cherry Tomatoes • Avocado  
Green Goddess Dressing



Broiled Grouper • Salmon Caviar

## MAIN COURSE

Broiled Grouper • Salmon Caviar  
Citrus Thyme Butter • Coconut Rice & Peas  
Char Grilled Seasonal Vegetables



Pina Colada Mousse

## DESSERT

Pina Colada Mousse  
Mount Gay Rum • Toasted Coconut  
Blackened Pineapple • Graham Cracker Crust

# Day 3: Mediterranean Delights

Day three takes us to the Mediterranean coastal market flavors, warm herbs, and slow, layered comfort.

We start the afternoon with Dungeness crab deviled eggs topped with Salmon caviar, then bring the fire with spiced lamb lollipops.

From there it's rich and rustic tomato wine braised beef, silky Parmesan polenta, and a bright, sunny salad. We finish with orange blossom honey crème brûlée crackly, creamy, and just sweet enough.

## Breakfast | Lunch | Snack

### Breakfast

Mediterranean Breakfast Spread  
Chive Scrambled Eggs • Fresh Croissants  
Fruit Platter • Rustic Potatoes  
Hollandaise Glazed Grilled Asparagus  
Roasted Red Pepper • Chicken Spinach Sausage

### Lunch

Panko Crusted English Lamb Lollipops  
Tandoori Spiced, Beetroot Puree

### Mid-Afternoon Snack

Dungeness Crab Beetroot Deviled Eggs  
Petrossian Royal Alverta Salmon Caviar



Breakfast Spread



Panko Crusted English Lamb Lollipops



Dungeness Crab Beetroot Deviled Eggs

# Dinner

## Starter

Braised Beef Short Ribs  
Tomato Red Wine Jus • Creamy Parmigiano Polenta •  
Charred Broccolini • Garlic Confit

## Salad

Avocado and Hearts of Palm Salad  
Creamy Avocado • Hearts of Palm • Grapefruit  
Mixed Greens • Toasted Almonds  
Smoked Ranch Dressing

## Main Course

Pappardelle Bourguignon  
Crispy Brussels Sprouts • Goat Cheese Crumble  
Pomegranate Reduction Shaved Parmigiano  
Roasted Honey Thyme Glazed Rainbow Carrots  
Buttered Dinner Rolls

## Dessert

Orange Blossom Honey Crème Brûlée

Mediterranean  
Delights

DINNER  
MENU



Orange Blossom Honey Crème Brûlée

# Day 4: Asian Fusion

Asian fusion night is all about contrast crisp and silky, sweet heat, and bright, clean acid. We start light and punchy with sesame tuna tartare, then build into that quiet flex, a miso-glazed black cod with a yuzu ginger finish that tastes effortless and precise.

The finale is bold and polished five spiced duck breast with a glossy hoisinport gastrique, rich noodles, and a touch of miso honey sweetness. Dessert keeps it warm and aromatic with carrot and cardamom, like a soft landing after a high energy meal.

## Breakfast | Lunch | Snack

### Breakfast

Japanese Omlete • Chicken Katsu  
Shredded Cabbage • Tonkatsu Sauce  
Steamed White Rice • Fruit Platter

### Lunch

Miso Glazed Black Cod Tacos  
Asian Slaw • Panko Crust • Yuzu Ginger Reduction  
Coconut Jasmine Rice • Bok Choy • Thai Eggplant

### Mid-Afternoon Snack

Chicken “Momos” Dumplings  
Shredded Chicken • Mixed Vegetables



Japanese Omlete



Miso Glazed Black Cod Tacos



Chicken Momos

Asian  
Fusion

DINNER  
MENU

# Dinner

## Starter

Sesame and Tamari Infused Tuna Tartare  
Sushi Grade Ahi Tuna • Lime Zest • Guacamole  
Tortilla Chips • Chipotle Aioli



Tuna Tartare

## Salad

Thai Style Corn Salad  
Thai Basil • Cherry Tomatoes • Cucumbers • Bell Peppers



Chilean Sea Bass

## Main Course

Chilean Sea Bass  
Coconut Jasmine Rice • Bok Choy • Shittake Mushrooms



Carrot Cardamon Parfait

## Dessert

Carrot Cardamon Parfait

# Day 5: Elegant Culinary Classics

This is the black-tie day, classic flavors, elevated and familiar, with everything feeling a little more polished. Midday, we do a refined beach barbecue, smoky, char kissed, and coastal,

The celebration course is surf and turf: sweet Dungeness crab and perfectly seared A5 Wagyu, finished with rich potatoes, silky greens, and a rosemary red wine reduction. Dessert is a smooth banana cream mousse, nostalgic, and quietly decadent.

## Breakfast | Lunch | Snack

### Breakfast

Broiled Salmon Skillet Hash  
Baby Red Potatoes • Yellow Squash • Bell Peppers  
Asparagus • Lemon Dill Crème Fraîche • Shaved  
Cucumber Fennel Salad • Fruit Platter



Breakfast Platters

### Lunch

Beach Barbecued Octopus and Jumbo Shrimp  
Chipotle Sauce • Roasted Corn Chili Lime Butter  
Chorizo • Micro Green Arugula Salad  
Corn and Cucumber Sucatash



Chef Steven Plating

### Mid-Afternoon Snack

Grilled Vine Ripe Tomato Bruschetta  
Italian Capers • Vidella Onions • Lemon  
+  
Apple Brie Grilled Bruschetta  
Granny Smith Apple • Brie • Crispy Prosciutto  
Fig Spread  
+  
Caramelized Vidalia Onions Bruschetta  
Mascarpone • Thyme



Bruschetta Trio

Elegant  
Culinary  
Classics

DINNER  
MENU

# Dinner

## Starter

Escargot Souvlaki

Garlic Herb Butter • Crunchy Baguette • Micro Greens

## Main Course

Surf and Turf

Alaskan Dungeness Crab • A5 Wagu Filet  
Golden Mashed Potatoes • Creamy Sautéed Spinach  
Rosemary Red Wine Reduction

## Dessert

Banana Cream Mousse



Escargot Souvlaki



Surf and Turf



Banana Cream Mousse

# Day 6: Tropical Living

Final full day is tropical living relaxed luxury with sunny flavors and chef level control. At lunch, BBQ ribs hit that vacation craving: smoky, sticky, and impossible to ignore. Mid-afternoon stays pure and coastal with locally caught stone crab and a bright dipping sauce.

Dinner starts clean with scallop crudocitrus, a little ocean salinity, and that just caught freshness. Then we bring it home with seared hog fish, creamy mash, asparagus, and a smoky hollandaise that ties everything together. Dessert is pineapple upside-down cake, warm, golden, and the perfect last-night sendoff.

## Breakfast | Lunch | Snack

### Breakfast

Strawberry French Toast  
Sri Lankan Cinnamon Infused Brioche  
Poached Eggs • Chicken Sausage  
Strawberry Vanilla Whipped Greek Yogurt

### Lunch

Fresh Caught Grilled Mahi Mahi  
Coconut Lime Broth • Pineapple Pearls  
Roasted Red Pepper Coconut Coulis  
Tri-Colored Cous Cous • Macaroni Salad

### Mid-Afternoon Snack

Caribbean Taco Salad Bites  
Cabbage • Corn • Black Beans  
Shredded Cheddar, Pineapple Mango Salsa



Yogurt Fruit Parfait



Scallop Crudo Citrus



Caribbean Taco Salad Bites

# Dinner

## Starter

Grilled Lobster

Grapefruit Gel • Mixed Musrooms • Citrus Olive Oil  
Turmeric Cream Sauce

## Main Course

Seared Hog Fish

Creamy Mashed Potato • Asparagus Puree  
Grilled Asparagus • Smoked Hollandaise

## Dessert

Pineapple Upside Down Cake



Grilled Lobster



Pineapple Upside Down Cake

Tropical  
Living

DINNER  
MENU

# Day 7: Departure Day

Departure morning stays light, fresh, and energizing. We start with a lemon herb egg white omelet folded with spinach, roasted peppers, and fresh herbs, served alongside a warm farro breakfast pilaf, charred cherry tomatoes, and sautéed asparagus finished with a lemon olive oil drizzle.

We raise a Caribbean “sunset” fruit drink to toast the week. Then it’s the farewell treats mini berry parfaits and you’ll head out with warm chocolate chip cookies for the journey home.

## Bon Voyage!

### Breakfast

Lemon Herb Egg White Omelet  
Spinach • Roasted Peppers • Fresh Herbs  
Farro Breakfast Pilaf, • Charred Cherry Tomatoes  
Sautéed Asparagus • Lemon Virgin Olive Oil Drizzle

Mini Berry Parfaits

Caribbean “Sunset” Farewell Fruit Drink

Warm Chocolate Chip Cookies



Mini Berry Parfaits



Come Back Soon!

