

Relaxing on you vessel is what life is all about...

Enjoy Sunday brunch on the water with family and friends with these easy to make recipes.

Smoked Salmon Omelets With Fresh Herbs

Serves 6

½ cup sour cream
3 tablespoons coarse mustard
12 large eggs
1/3 cup of milk
6 tablespoon finely chopped chives
¼ cup fresh chopped tarragon
6 ounces of smoked salmon
Butter



Whisk sour cream and mustard until blended and set aside. Whisk eggs, milk and fresh herbs together. Season with salt and pepper to taste. Melt 1 tsp butter in small nonstick skillet. Add ½ cup egg mixture and stir briefly. Let eggs begin to set on sides. Using spatula lift edges and tilt pan allowing uncooked portion to flow underneath. Cook eggs until set but still moist. Spread 1 tablespoon of mustard mixture and ¼ of salmon over half of the omelet. Fold over top portion and place omelet on baking sheet. Place in oven to keep warm and repeat.

Fennel Arugula Orange Salad

Serves 6

2 ½ tablespoon orange juice
2 tablespoon olive oil
1 tablespoon balsamic vinegar
6 cups cored thinly sliced fennel
2 bunches of Arugula
3 large oranges cut into ½ inch pieces
1 ½ ounces Shaved Romano cheese

Whisk first 3 ingredients. Combine arugula, fennel, oranges and cheese in large bowl. Add dressing and toss. Season with salt and pepper to taste.

Balsamic Raspberry Sundaes

Serves 6

2 pints vanilla ice cream
½ cup graham cracker crumbs
1 stick unsalted butter
2 ½ tablespoons balsamic vinegar
2 pints raspberries



In a small saucepan, cook the butter over moderate heat, stirring occasionally until golden brown and fragrant, about 5 minutes. Transfer the browned butter to a heatproof bowl and stir in the vinegar. Spoon the berries into bowls and drizzle with the warm brown-butter balsamic sauce. Scoop the ice cream over the berries and drizzle with the graham cracker crumbs. Serve right away.

Featured Cocktail Peach Champagne

4 cups fresh orange juice
2 cups vodka
1 cup peach schnapps
1 chilled bottle champagne or sparkling wine
Ice fresh mint
Sliced peaches

Fill the blender ¾ of the way with ice. Add all of the ingredients except 4 watermelon slices. Blend together and serve with watermelon garnish.



Wine Pairings

Brought to you by Cork's Restaurant in Baltimore, MD

2006 Danielle de L'Anseé

This classic Loire Valley cuvee is made from 100% Sauvignon Blanc. The wine is very aromatic, showing citrus and floral notes on the nose and palate with a well balanced and crisp finish.

Region: Loire Valley, Fran \$12.00

2005 Domaine Vincent Bouzereau Chardonnay

The Domaine Vincent Bouzereau is situated in Meursault, the capital of the great white wines of Burgundy, in the Côte de Beaune district. It's no surprise that this wine drinks like a mini-Meursault, structured and layered, yet delicate and fresh.

Region: Meursault, France \$17.00

2006 Colterenzio Pinot Bianco

Made from 100% Pinot Blanc is characterized by a pale greenish-yellow color and an attractive aroma reminiscent of freshly sliced apple and pear. It is elegant on the palate, with mouthwateringly fresh acidity and a slight roasted touch. It is the ideal wine for brunches and to accompany dishes based on asparagus, summer vegetables, cooked fish, white meats and Italian pasta dishes.

Region: Trentino Alto Adige, Italy \$15.00