



YACHT CHEF · CULINARY PORTFOLIO

Chef
**Justin
Kehoe**

A seven-day guest & crew menu

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Fort Lauderdale, Florida, USA

Guest and crew menus include a vegetarian (or vegan) alternative. Menus adapt to guest preferences, allergies and local produce.

Portfolio

CHEF JUSTIN KEHOE



Portfolio continued

CHEF JUSTIN KEHOE



Guest Breakfast

ROTATING DAILY

FRUIT PLATTERS

Tropical Selection

Pineapple, mango, papaya, dragon fruit, passionfruit (lime, toasted coconut, basil)

Berry Medley

Strawberries, raspberries, blueberries, blackberries, red currants (vanilla yogurt, mint)

Mediterranean Delight

Figs, grapes, pomegranate, persimmons, citrus (honeycomb, rosemary)

Stone Fruit Elegance

Peaches, nectarines, cherries, plums (almonds, lavender syrup, thyme)

Melon Harmony

Cantaloupe, honeydew, watermelon, kiwi (prosciutto crisps, feta, mint)

Citrus Selection

Blood oranges, grapefruit, tangerines, kumquats (candied ginger, edible flowers)

Yogurt Parfait · daily

Greek yogurt, seasonal fruit, granola (vegan: chia & almond milk pudding)

Vegan Smoothie Bowl

Banana, berries, coconut milk, granola, seeds, fresh fruit

BREADS & PASTRIES

Sourdough & Country Loaf

Cultured butter, fruit preserves, whipped ricotta

Brioche & Sweet Rolls

Cinnamon rolls, cardamom buns (honey butter, citrus marmalade)

Croissants & Viennoiserie

Butter & almond croissants, pain au chocolat (house-made jam)

Danish & Puff Pastries

Fruit Danishes, pistachio financiers, palmiers

Rustic & Multigrain

Whole wheat, rye, fougasse (smoked butter, olive tapenade)

Bagels & Specialty Breads

Bagels, ciabatta (cream cheese, lox, capers, pickled onions)

Chef's Choice

A daily selection of artisan breads and pastries

EGGS TO ORDER

Classic Eggs Benedict

Pancetta, smoked salmon or spinach

Scrambled Eggs

Chives, crème fraîche or truffle

Poached Eggs

On sourdough (avocado, feta or smoked salmon)

Fried Eggs, to preference

Toasted bread (crispy bacon or grilled tomatoes)

Soft- or Hard-Boiled

Buttered toast strips (sea salt, truffle oil)

French Omelet

Fine herbs, gruyère or wild mushrooms

American Omelet

Vegetables, cheese, smoked salmon or ham

Egg Alternatives

Tofu scramble, tapioca or chickpea flour omelette

ROTATING SPECIALS

Shakshuka

Eggs in spiced tomato & pepper sauce, flatbread, feta

Turkish Eggs

Garlicky yogurt, chili butter, warm pita

Japanese Tamago Omelet

With miso-glazed eggplant

Japanese Soufflé Pancake

Whipped cream, maple, berries, matcha cream

Huevos Rancheros

Black beans, avocado, queso fresco, salsa roja

Egg Frittata

Zucchini, pepper, tomato, feta, red pepper coulis

French Toast

Brioche, macerated strawberries, honey, clotted cream

Guest Lunch

THREE COURSES · SEVEN DAYS

DAY	STARTER	MAIN	ALTERNATIVE	DESSERT
1	Chilled Vichyssoise (Leek & Potato Soup) with Chive Oil (V)	Grilled Loup de Mer (Sea Bass) with Fennel & Orange Salad, Saffron Emulsion	Wild Mushroom & Truffle Risotto with Parmesan Crisp (V)	Lemon & Thyme Olive Oil Cake with Mascarpone Cream
2	Charred Octopus with Santorini Fava, Caper Leaves & Aged Balsamic V · Grilled Halloumi with Figs, Honey & Ouzo Reduction	Seared Lamb Loin with Eggplant Purée, Tzatziki & Grilled Pita	Stuffed Peppers with Rice, Pine Nuts & Currants (V)	Greek Yogurt Panna Cotta with Honey & Walnut Praline
3	Heirloom Tomato & Burrata Salad with Basil Oil & Aged Balsamic (V)	Branzino al Cartoccio with Lemon, Herbs & Asparagus	Handmade Trofie Pasta with Pesto Genovese & Pecorino (V)	Tiramisu with Espresso & Amaretto
4	Marcona Almond Gazpacho with Grapes & Sherry Vinegar (V)	Grilled Gambas al Ajillo with Saffron Rice & Charred Padron Peppers	Spanish Tortilla with Piquillo Peppers & Aioli (V)	Crema Catalana with Burnt Orange & Almond Crumble
5	Smoked Eggplant & Labneh Dip with Fresh Lavash Bread (V)	Spiced Lamb Kofta with Bulgur, Pomegranate Glaze & Mint Yogurt	Chickpea & Spinach Stew with Sumac & Toasted Almonds (V)	Rosewater & Pistachio Baklava with Clotted Cream
6	Fattoush Salad with Sumac, Pomegranate & Grilled Halloumi (V)	Pan-Seared Red Snapper with Charred Zucchini, Labneh & Preserved Lemon	Lebanese Moussaka with Tahini Drizzle (V)	Orange Blossom & Almond Semolina Cake with Yogurt Sorbet
7	Chilled Cucumber & Mint Soup with Olive Tapenade Crostini (V)	Seared Tuna with Chermoula, Quinoa & Grilled Artichokes	Stuffed Zucchini Blossoms with Ricotta, Herbs & Tomato Coulis (V)	Saffron & Cardamom Poached Pears with Vanilla Labneh

Guest Dinner

THREE COURSES WITH AMUSE-BOUCHE OR PALATE CLEANSER

DAY	AMUSE / CLEANSER	STARTER	MAIN	DESSERT	WINE
I	Lobster bisque espuma with tarragon oil V · Heirloom tomato consommé espuma, celery pearls	White asparagus, truffle vinaigrette, poached quail egg, shaved Parmigiano	Butter-poached lobster tail, champagne beurre blanc, fennel purée V · Seared artichoke hearts, confit tomatoes	Vanilla bean panna cotta, blood orange gelée, candied pistachios	Puligny-Montrachet Chardonnay, Burgundy
2	Lemon-basil granita	Vitello tonnato V · Roasted heirloom tomato carpaccio, caper aioli	Veal tenderloin with porcini risotto V · Porcini & truffle risotto, king oyster "scallops"	Olive oil cake, limoncello mascarpone, blackberry compote	Barolo Nebbiolo, Piedmont
3	Duck rillettes on brioche toast V · Black garlic & eggplant tapenade, fig gastrique	Compressed watermelon, feta mousse, mint oil, pickled red onion	Seared duck breast, pomegranate jus, spiced carrot purée, charred endive V · Roasted red kuri squash steak	Dark chocolate mousse, orange blossom crème fraîche, sesame tuile	Châteauneuf-du-Pape Grenache blend, Rhône
4	Yuzu cucumber sorbet	Tuna tataki, wasabi crème, black sesame tuile V · Compressed daikon & beet tataki	Miso-glazed tuna steak V · Miso-glazed eggplant, soba noodle salad, ponzu	Matcha panna cotta, lychee pearls, coconut crumble	Riesling Kabinett Mosel, Germany
5	Venison or beef tartare, horseradish crème, pickled chanterelles V · Beetroot tartare	Smoked beetroot carpaccio, whipped goat cheese, walnut dust, dill oil	Juniper-crusted venison loin, roasted sunchokes, lingonberry jus V · Grilled celeriac steak, juniper crust	Birch syrup crème brûlée, pine nut biscotti	Pinot Noir Central Otago, NZ
6	Passionfruit-lime sorbet with mint	Scallop ceviche with coconut leche de tigre V · Hearts of palm & coconut ceviche	Pan-seared snapper, tamarind-glazed vegetables, jasmine rice V · Coconut curry-roasted cauliflower steak	Rum-soaked banana tarte tatin, crème fraîche ice cream	Sancerre Sauvignon Blanc, Loire
7	Crab and mango salad V · Mango & avocado tartare, lime caviar	Corn velouté with crab fritter V · Sweet corn & ricotta fritter, chive oil	Wagyu striploin, potato pavé, roasted baby carrots, red wine jus V · Mushroom duxelles Wellington	Salted caramel tart, gold leaf, espresso chantilly	Super Tuscan Cabernet / Sangiovese, Tuscany

Afternoon Tea & Canapés

SEVEN DAYS

DAY	SANDWICHES	SCONE	SWEETS	TEA	HOT CANAPÉ	COLD CANAPÉ
1	Smoked Salmon & Dill Cream Cheese on Rye · Cucumber & Herbed Butter on White	Buttermilk Scone, Clotted Cream & Strawberry Jam	Lemon Drizzle Cake · Dark Chocolate Tartlet with Gold Leaf	English Breakfast	Mushroom & Truffle Risotto Arancini	Tuna Tataki Spoons
2	Brie & Fig Jam on Walnut Bread · Ratatouille Tartine on Sourdough	Lavender & Honey Scone, Vanilla Mascarpone	Raspberry Macaron · Mini Tarte Tatin	Earl Grey	Mini Lobster Thermidor Crostini	Goat Cheese Crostini with Honey & Walnuts
3	Egg & Watercress on Whole Wheat · Roast Tomato & Basil Pesto on Focaccia	Lemon & Poppy Seed Scone, Orange Curd	Victoria Sponge Miniature · White Chocolate & Raspberry Mousse	Afternoon Tea Blend	Wild Mushroom & Truffle Tart	Smoked Salmon & Cream Cheese Cucumber Bites
4	Roasted Red Pepper & Feta on Olive Ciabatta · Caper & Tuna Niçoise Tartine	Orange & Almond Scone, Honey Butter	Baklava Bites · Pistachio & Rosewater Éclair	Green Tea	Chorizo & Shrimp on Plantain Chip	Whipped Feta & Roasted Tomato Crostini
5	Truffle Egg Salad on Brioche · Roast Beef & Horseradish on Pumpernickel	Double Chocolate & Cherry Scone, Clotted Cream	Opera Cake Slice · Mini Salted Caramel Profiterole	Yorkshire Tea	Crispy Cauliflower Spoon	Beef Tartare in Filo Cup
6	Poached Chicken & Tarragon Mayo on Multigrain · Avocado & Radish with Lemon Butter	Coconut & Lime Scone, Mango Curd	Passionfruit Pavlova · Matcha Cheesecake Bite	Mint Tea	Foie Gras on Brioche Toast with Fig Jam	Caprese Skewers
7	Cheddar & Caramelized Onion on Oat Bread · Smoked Turkey & Cranberry on Seeded Roll	Maple Pecan Scone, Cinnamon Butter	Sticky Toffee Pudding Bite · Apple Crumble Tart	PG Tips	Truffle Parmesan Potato Croquettes	Duck Breast & Fig Crostini

Crew Breakfast

CONTINENTAL DAILY + ROTATING HOT FEATURE

GRAINS & BREAD		SPREADS	DAIRY	PRODUCE	BEVERAGES
Cereals, granola, fresh bread, bagels or English muffins		Butter, jams and cream cheese	Yogurt, milk and cream	Fruit platter and whole fruit	Coffee, tea and assorted juices
DAY	HOT FEATURE	STANDARD		VEGETARIAN / VEGAN	
1	Classic English / American	Scrambled eggs, bacon, breakfast sausage, grilled tomatoes		Tofu scramble, mushroom bacon, grilled tomatoes	
2	Breakfast Burritos	Scrambled eggs, onion, cheese, peppers, ham or chorizo, salsa, avocado		Tofu scramble, black beans, peppers, vegan chorizo, salsa, avocado	
3	Pancake / Waffle Bar	Maple syrup, berries and whipped cream		Plant-based pancakes or waffles, coconut yogurt or vegan whip	
4	Egg Frittata	Onion, bell pepper, tomato, cheese, roasted red pepper coulis		Egg-substitute frittata, roasted red pepper coulis	
5	Smoked Salmon Bagel Platter	Cream cheese, smoked salmon, capers, red onion, dill		Carrot lox, capers, red onion, dill	
6	Breakfast Hash	Potatoes, onion, peppers, fried egg, rotating corned beef, pork, sausage or bacon		Potatoes, peppers, chickpeas, avocado crema, optional egg	
7	French Toast Bake	Baked bread and egg custard with crispy bacon		Egg-substitute custard, topped with pecans or coconut	

Crew Lunch & Dinner

BUFFET SERVICE · VEGETARIAN (OR VEGAN) DISH AT EVERY MEAL

DAY	LUNCH BUFFET	SIDES	SNACK	DINNER BUFFET	SIDES	DESSERT
I	Lemon and herb grilled chicken Hummus and crudité's (V)	Lemon & oregano rice pilaf · Mixed greens, tomato & cucumber · Pesto pasta salad · Pita bread	<i>Chocolate chip cookies</i>	Beef lasagna Lentil and veggie lasagna (V)	Polenta · Sautéed spinach & kale · Arugula salad · Garlic bread	<i>Tiramisu</i>
2	Pan-seared cod with salsa verde Black bean and corn patties (V)	Cilantro-lime couscous · Heirloom tomato salad · Roasted broccoli · Baguette crostinis	<i>Blueberry muffins</i>	Teriyaki chicken thighs Tofu and vegetable stir-fry (V)	Jasmine rice · Edamame & broccolini · Sesame slaw · Pai bao	<i>Mango sticky rice</i>
3	Gochujang chicken skewers Crispy tofu bites (V)	Vermicelli · Sautéed bok choy · Romaine & baby spinach · Shrimp crackers	<i>Banana fritters</i>	Beef roast Lentil and nut roast (V)	Roast potatoes · Glazed carrots & parsnips · Romaine with parm dressing · Yorkshire pudding	<i>Sticky toffee pudding</i>
4	Roast turkey slices Roasted veggie & pesto wrap (V)	Herb rice or quinoa · Chopped salad · Tomato-basil soup · Tortillas & ciabatta	<i>Brownies</i>	Herb-crusted sea bass Stuffed peppers with quinoa, olives & pine nuts (V)	Lemon-herb orzo · Charred asparagus · Fennel, orange & arugula · Warm pita	<i>Pistachio-cardamom panna cotta</i>
5	Butter chicken Chickpea masala (V)	Jeera rice · Kachumber · Garlicky saag spinach · Warm naan	<i>Cardamom rice pudding cups</i>	Veal or chicken schnitzel Breaded celeriac schnitzel (V)	Buttered spaetzle · Braised red cabbage · Cucumber-dill salad · Pretzel rolls	<i>Apple strudel bites</i>
6	Chili-lime baked white fish Spiced sweet potato & black beans (V)	Cilantro-lime rice · Cabbage with avocado dressing · Charred corn · Corn tortillas	<i>Churros</i>	Slow-cooked BBQ beef brisket Jackfruit "pulled BBQ" (V)	Mac 'n' cheese · Cauliflower "wings" · Creamy slaw · Soft buns	<i>Pecan pie bars</i>
7	Miso glazed salmon Miso roasted tofu with sesame (V)	Jasmine rice · Cucumber, edamame & mango salad · Ginger bok choy · Dinner rolls	<i>Jiandui</i>	Slow-roasted porchetta Porcini & walnut "meatballs" (V)	Creamy polenta · Garlic broccolini · Arugula & shaved fennel · Rosemary focaccia	<i>Lemon olive-oil cake</i>