



Dinner Menu

An Evening on the Titanic - April 11, 2024

Amuse-Bouche:

Oysters à la Russe

We suggest Veuve Cliquot Champagne, FR \$26/\$110

First Course:

Poached Antarctic Salmon Mousseline,
English Cucumbers, Fresh Dill

We suggest Ramey, Russian River, Chardonnay 2019 \$20/\$75

Second Course:

Chicken Lyonnaise,
Vegetable Marrow Farci, Herb Purée

We suggest Maison Chanzy Bourgogne, FR, 2021 \$17/\$58

Main Course:

*Filet Mignon,
Chateau Potatoes, Asparagus, Carrot Purée, Red Burgundy Bordelaise

We suggest Le Serra Nuove Ornellaia, IT, 2018 \$30/\$145

Dessert:

Waldorf Pudding with French Vanilla Ice Cream

We suggest Pacific Rim Vin de Glacier Ice Wine \$11

\$99 per person

Boarding begins at 6:30

