



*An Evening on the Titanic - April 16, 2026*  
- Dinner Menu -

*First Course:*

Blue Point Oysters on the Half Shell, Champagne Mignonette

*Second Course:*

Poached Antarctic Salmon Mousseline,  
English Cucumbers, Fresh Dill

*Third Course:*

Chicken Lyonnaise,  
Vegetable Marrow Farci, Herb Purée

*Main Course:*

Filet Mignon,  
Chateau Potatoes, Asparagus, Pea Purée, Demi-Glace

*Dessert:*

Strawberries and Cream,  
Homemade Strawberry Ice Cream, Strawberry Compote, Shortbread Cookie

*\$110 per person (plus tax and gratuity). Hors d'Oeuvre begin at 6:00pm and Dinner starts at 6:30pm*

