



## An Ode to the RMS Titanic

April 12, 2024

18:00

### Hors D'Oeuvres

Foie Gras Torchon, Madeira, Celery

Shrimp Butter, Sturgeon Caviar, Baguette

Laughing King Oysters à la Russe

Tomato Infused Ciroc, Horseradish, Chives

Jadix Picpoul de Pinet

### First Course

Asparagus Salad

Pea Tendrils, Frisée, Radish, Egg Yolk  
Marmalade, Saffron Champagne Vinaigrette

Saint Hilaire Blanquette de Limoux Brut

### Second Course

"Consommé Olga"

Diver Scallop, Celeriac, Carrot

Blandy's 10yr Sercial Dry Madeira

### Third Course

Slow Poached Loch Duart Salmon

Grilled Cucumber, Dill Mouseline

Licia Albariño Rías Baixas

### Fourth Course

Basil Risotto Stuffed Baby Zucchini

Wild Mushrooms, Heirloom Tomato, Lemon Oil

Auvigue Pouilly Fuissé

### Fifth Course

Elysian Fields Lamb Loin

Château Potatoes, Spring Pea Timbale, Mint Honey

Joseph Drouhin "Bourgogne" Pinot Noir

### Sixth Course

Filet Mignon Lili

Potatoes Anna, Black Truffle, Foie Gras

Broccolini, Pinot Noir Jus

Duckhorn Vineyard Merlot

### Seventh Course

Punch Romaine

Lemon Orange Sorbet, Charles de Cazanova

### Eighth Course

Calvados Glazed Roasted Duck

Braised Apple, Golden Raisin, Marcona Almond,  
Carrot, Watercress

Domaine du Pere Caboché Côtes du Rhône Reserve

### Ninth Course

Shropshire Blue Cheese, Red Leicester Cheese

Champagne Grapes, Honeycomb

Heinz Eifel Eiswein

### Tenth Course

Poached Peaches and Cream

Chartreuse Gelee, French Vanilla Ice Cream

Royal Tokaji Late Harvest

### Eleventh Course

Waldorf Cobbler

Stewed Apples, Dates, Raisins, Walnut Crumble

Taylor Fladgate Fine Tawny Porto

### Mignardise

Cigar Cake and Coffee Éclair

Two Hundred and Fifty Dollars per Guest

ROCKEFELLER  
ROOM