



R.M.S. "TITANIC."

**FIVE COURSE DINNER<sup>‡</sup>**  
**\$50**

**HORS D'OEUVRE COURSE**

**CANAPÉS A L'AMIRAL**  
SMALL BITE USING OUR U15 WILD SHRIMP  
SERVED ON A CROSTINI WITH SHALLOT-BRANDY BUTTER AND  
TOPPED WITH FLYING FISH ROE

---

" WINE PAIRING: DOMAIN SAINT MICHELLE ROSE GLASS \$8 / 2oz \$2.5 "

---

**SALAD COURSE**

**ASPARAGUS SALAD WITH CHAMPAGNE-SAFFRON VINAIGRETTE**  
ASPARAGUS BLANCHED AND CHILLED  
SERVED ON A BED OF ARCADIAN GREENS  
WITH SAFFRON INFUSED J.P. CHENET VINAIGRETTE

---

" WINE PAIRING: BRANCOTT SAUVIGNON BLANC GLASS \$11 / 2oz. \$4 "

---

**FISH COURSE**

**POACHED SALMON WITH MOUSSELINE SAUCE**  
PACIFIC KING SALMON POACHED IN A WHITE WINE COURT BOUILLON  
WITH FRESH DILL MOUSSELINE SAUCE

---

" WINE PAIRING: KENDALL JACKSON CHARDONNAY GLASS \$11 / 2oz. \$4 "

---

**MAIN COURSE**

**FILET MIGNON LILI**  
USDA PRIME FILET MIGNON\*,  
TRUFFLE MUSHROOM DUXELLES, POTATOES ANNA,  
WITH COGNAC-MADEIRA DEMI-GLACE

---

" WINE PAIRING: ARBOR CREST CABERNET SAUVIGNON GLASS \$10 / 2oz. \$3 "

---

**DESSERT COURSE**

**WALDORF PUDDING**  
TART GRANNY SMITH APPLES, GOLDEN RAISINS,  
BAKED INTO A SILKY CUSTARD TOPPED WITH WALNUTS\*\*

---

" WINE PAIRING: GRAHAM'S 10 YEAR PORT 3oz. \$9.5 "

---

<sup>‡</sup> Five Course dinner is per person. Minimum of two, five-course meal purchases required per seating.

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.