



R.M.S. TITANIC

APRIL 12, 1912

TITANIC FIRST CLASS DINNER

(SELECT ONE FROM EACH COURSE)

COURSE 1.

OYSTERS À LA RUSSE. BLUE POINT OYSTERS. VODKA. TOMATO HORSE RADISH RELISH
SHRIMP CANAPÉ. GULF SHRIMP. LEMON GARLIC SAUCE. CAVIAR
HEART BEET OF THE OCEAN CANAPÉ * RED BEET HUMMUS. TOASTED BAGUETTE. MICRO GREENS

COURSE 2.

CONSOMMÉ OLGA. VEAL BROTH. JULIENNE LEEKS. CELERY ROOT. CARROTS. SEARED DIVER SCALLOP
CREAM OF BARLEY. TOASTED BARLEY. MIREPOIX. CREAM. BUSHMILL'S IRISH WHISKEY DRIZZLE
LOBSTER BISQUE *. LOBSTER PURÉE. TOMATO. SHERRY & CREAM

COURSE 3.

POACHED NORTH ATLANTIC SALMON. MOUSSELINE SAUCE. ENGLISH CUCUMBERS
ROASTED SQUAB. TENDER BLANCHED WHITE & GREEN ASPARAGUS TOPS. CHAMPAGNE SAFFRON VINAIGRETTE. BED OF
ROMAINE HEARTS
ICEBURG!ICEBURG! WEDGE SALAD *. BLUE CHEESE CRUMBLES. APPLEWOOD BACON. RED ONION. CANDIED PECANS

COURSE 4.

FILET MIGNON LILI. CENTER CUT BEEF TENDERLOIN, BLACK TRUFFLES. FOIE GRAS.
CREAMED CARROTS. POMMES ANNA POTATOES
SAUTÉ OF CHICKEN LYONNAISE. TOMATO & ONION SAUCE. PARMENTIER POTATOES
ROAST DUCK. PORT BORDELAISE. APPLE SAUCE. PARMENTIER POTATOES. MINTED GREEN PEA TIMBALE
EASTER LAMB & MINT SAUCE. HAZELNUT - ENCRUSTED RACK OF LAMB. CHATEAU POTATOES. MINTED GREEN PEA TIMBALE
VEGETABLE MARROW FARCI. STUFFED ZUCCHINI. HERB RICE. EGGPLANT. RED BELL PEPPER. MUSHROOM. FENNEL
CAPTAIN SMITH'S CRAB CAKES *. TWIN JUMBO LUMP CRAB CAKES. TITANIC TOTS & SLAW

COURSE 5.

PUNCH ROMAINE. HAVANA CLUB RUM. FINO SHERRY. CHAMPAGNE. LEMON SORBET. ORANGE JUICE. EGG WHITE

COURSE 6.

CHEESE BOARD. EMMENTALER (SWISS). EDAM (NETHERLANDS). STILTON (ENGLISH BLUE CHEESE)
WALDORF PUDDING & AMERICAN ICE CREAM. BAKED CUSTARD WITH APPLES, WALNUTS, & RAISINS
CHOCOLATE ECLAIRS. DELICATE CHOUX DOUGH FILLED WITH VANILLA CREAM TOPPED WITH CHOCOLATE ICING
POACHED PEACHES & CHARTREUSE JELLY
NEW YORK HARBOR CHEESECAKE *. CARAMEL SEASALT DRIZZLE

*ITEM IS AN ADDITIONAL BREAD AND CIRCUSES BISTRO ORIGINAL OPTION