



First Course

Oyster à la Russe, East Coast Oyster, Vodka Vinaigrette, Caviar – GF

Second Course

Consommé Olga, Beef Consommé Infused with Port Wine, Glazed Carrot and Celery Root Julienne – GF

Entrées

Beef Lili, Seared Beef Tenderloin, Truffle Wine Jus, Anna Potatoes or Roast

OR

Roast Duck, Carrot Purée, Château Potatoes, Apple Pan Jus – GF

Salad

Watercress Salad with Roasted Squab, Asparagus Vinaigrette – GF

Dessert

Titanic Dessert Trio Experience, Waldorf Pudding, Chocolate Éclairs, French Vanilla Ice Cream
