

# Titanic Wine Dinner

## PART ONE BY UNION BLUFF

April 4th | 5:00pm - 8:00pm | \$109 per person++



### RECEPTION

#### **PRESENTATION DE FROMAGES AVEC CHAMPAGNE**

a selection of fine cheeses & champagne  
paired with Maison Albert Bichot, Cremant de Bourgogne Brut Reserve (NV)

### FIRST

#### **HUÎTRES À LA RUSSE**

oysters with vodka, horseradish, diced tomatoes, lemon juice  
paired with Chateau Fage, Graves de Vayres Blanc 2021

### SECOND

#### **SAUMON POCHÉ, SAUCE MOUSSELINE ET CONCOMBRE**

poached salmon with mousseline sauce and cucumber  
paired with Weingut Dr. Fischer, Mosel Riesling Steinbock 2023

### THIRD

#### **FILET DE BŒUF ET POMMES DE TERRE CHÂTEAU**

sirloin of beef with château potatoes  
paired with Maison Louis Jadot, Beaujolais-Villages 2023

### FOURTH

#### **PUNCH ROMAINE**

palate cleanser made of a refreshing blend of white wine, orange  
juice, lemon juice, simple syrup, rum, meringue

### FIFTH

#### **POULET À LA LYONNAISE**

sautéed chicken with onions and white wine  
paired with Chateau Haut Maginet, Bordeaux 2019

### SIXTH

#### **PUDDING WALDORF**

custard with apple and walnut crumbs  
paired with Chateau Guiraud, Petit Guiraud Sauternes 2020