

Titanic Wine Dinner

BY SURF POINT 360

November 2nd | 6:00 PM | \$109 per person++



ASSORTMENT DE FROMAGES DE FRANCE

assorted french cheese board
french baguette
assorted nuts & fig jam
Simonet, Brut Blanc de Blancs, Alsace, France

HUITRES GRATINÉES

baked fresh oysters with leeks, white wine & gruyere cheese
Château de Saint Cosme, Micro-Cosme Sauvignon Viognier, France

SAUMON POCHÉ, SAUCE A L'ANETHE

poached salmon in a dill cream sauce with roasted zucchini squash
Labouré-Roi, Chardonnay, Burgundy, France

POULET ROTI, SAUTÉ DE COURGES ET CANNEBERGE

roasted young chicken, sautéed butternut squash, cranberry sauce
Mary Taylor, Valencay Sophie Siadou, Loire Valley, France

GRANITÉ DE GRENADE

pomegranate granite

FILET DE BOEUF ROTI, POMMES PURÉE ET HARICOTS VERTS

roasted beef tenderloin, mashed potatoes,
french green beans, bordelaise sauce
Les Hauts de Lagarde, Bordeaux Rouge, Bordeaux, France

PAIN PERDU AUX POMMES, CANNELLE ET RAISINS

apple, cinnamon, raisin bread pudding, vanilla & caramel sauce
Champalou, Vouvray Les Fondraux, Touraine, Loire Valley, France

