

ms Koningsdam  
**Cellar Master Dinner**

"An exclusive night in the Culinary Arts Center"

February 24, 2017

ROASTED FOIE GRAS, CAVIAR  
blackcurrant reduction, parsley foam

**Moët&Chandon Brut Imperial NV**

PORCINI, CHERVIL AND ARTICHOKE SOUP  
chicken dumplings, crème fraîche

**Chateauneuf-Du-Pape Chateau La Nerthe 2013**

WARM LOBSTER SALAD WITH TRUFFLE VINAIGRETTE  
asparagus spears, artichokes

**Louis Jadot Puligny Montrachet 2014**

TENDERLOIN BEEF ROASTED WITH BONEMARROW  
salt baked celeriac, crispy onions, mushroom foam

**Cellar Master's Blend by Chateau St. Michelle 2013**

OR

BRIE AND SPINACH TART VEGETARIAN  
roasted ratatouille faro, dried cherries

**Gevrey Chambertain Joseph Drouhin 2013**

WARM LOBSTER SALAD WITH TRUFFLE VINAIGRETTE  
asparagus spears, artichokes

Louis Jadot Puligny Montrachet 2014

TENDERLOIN BEEF ROASTED WITH BONEMARROW  
salt baked celeriac, crispy onions, mushroom foam

Cellar Master's Blend by Chateau St. Michelle 2013

or

BRIE AND SPINACH TART VEGETARIAN  
roasted ratatouille faro, dried cherries

Gevrey Chambertain Joseph Drouhin 2013

CHOCOLATE POT AU CRÈME  
Grand Marnier, marshmallow

Late Harvest Sauvignon Blanc Errazuriz

ARTISAN CHEESES  
dried fruits, nuts, crackers

Reserve your seat today for only \$109 (including service charge)

Name:

Stateroom:

Signature:

---

---

---

Legal drinking age is 21. A 15% service charge is applied to all beverage purchases / 24 hour cancellation policy applies for the full amount to remain charged on your onboard account should cancellation occur within 24 hours of the event.