

R.M.S. TITANIC
FIRST CLASS SERVICE MENU
APRIL 14, 1912



— DINNER —

Hors d'Oeuvres, & Piquant Crusted Pan Fried Oysters

Consommé Olga

Poached Salmon with Mousseline Sauce

Filet Mignon Lili

Sirloin of Beef, Chateau Potatoes,
Green Pea Timbales and Creamed Carrots

Sorbet

Grilled Squab on Watercress

Cold Asparagus Salad

Fois Gras Paté & Celery

Chocolate Eclairs & French Vanilla Ice Cream

Assorted Fruit, Nuts & Cheeses



1) Canapes l'Admiral, Parmesan Crisp Cups with Goat Cheese Mousse
and Piquant Crusted Pan Fried Oysters
1999 Henri Billiot et Fils Grand Cru Millésime (Champagne, France)
2005 La Chablisienne Fourchaume 1er Cru (Chablis, Burgundy, France)

2) Consommé Olga
Henriques & Henriques 20 Year Old Terrantez (Madeira, Portugal)

3) Poached Salmon with Mousseline Sauce
2005 Domaine Amiot Guy et Fils Chassagne-Montrachet 1er Cru Clos Saint Jean
(Cote d'Or, Burgundy, France)

4) Filet Mignon Lili
1986 Château Clerc Milon - 5th Growth from Magnum (Pauillac, France)

5) Sirloin of Beef, Chateau Potatoes,
Green Pea Timbales and Creamed Carrots
2002 Château Mouton-Rothschild - 1st Growth (Pauillac, Bordeaux, France)
2003 Château Faurgues Grand Cru (Saint Emilion, Bordeaux, France)
2009 Turley Zinfandel Pesenti Vineyard (Paso Robles, California)

6) Sorbet

7) Grilled Squab on Watercress
1999 Guigal Cote-Rotie Brune et Blonde (Northern Rhone, France)

8) Cold Asparagus Salad
2010 Alphonse Mellot La Moussière (Sancerre, Loire Valley, France)

9) Fois Gras Paté & Celery
2005 Joh. Jos. Christoffel Urziger Wurzgarten Riesling Spätlese
(Mosel-Saar-Ruwer, Germany)

10) Chocolate Eclairs & French Vanilla Ice Cream
2003 Château Guiraud 1er Cru Classé (Sauternes, France)
2001 Château Suduiraut 1er Cru Classé (Sauternes, France)

11) Assorted Fruit, Nuts & Cheeses
1976 Fonseca Guimaraens Vintage Port (Douro, Portugal)















