



*Mr. Keith Steiner*

# Vintage Room Dinner

## A Tour of the Great Wine Estates

Saturday, August 13, 2016

Crystal Serenity • Vintage Room

At Sea, en Route to Sitka, Alaska, United States of America

Executive Chef **Werner Brenner**      Head Sommelier **Tilmar Pfefferkorn**

## M E N U

**Biscotti-Pumpkin Tortellini**

Candied Pecans and Cassis Glaze

**Chilean Sea Bass\***

Confit Egg Yolk, Aioli & Saffron

**Cappuccino of Fresh Butternut Squash**

Pumpkin Seed Oil

**Passion Fruit Sherbet**

**Surf and Turf\***

Baby Vegetables, Duchess Potatoes, Sauce Béarnaise

**Selection of Artisanal Cheeses**

Apricot Confit and Walnut Bread

**"Chocolate & Berries"**

Chocolate Fondant, Dark Berry Mousse, Cassis Sorbet

**Our Homemade Vintage Room Chocolate Pralines**

## C H A M P A G N E

Krug, Vintage Brut, Reims 2000

## W H I T E   W I N E S

Grgich Hills Estate, Chardonnay "40th Anniversary Commemorative,"  
Napa Valley 2013

Joseph Drouhin, Montrachet, Grand Cru, Marquis De Laguiche,  
Burgundy, France 2004

## R E D   W I N E S

Del Dotto, Cabernet Sauvignon, Vineyard 887 South, Fouquet American Oak  
"Carved & Grooved," Napa Valley 2013

Del Dotto, Cabernet Sauvignon, Vineyard 887 South, Darnajou French Oak,  
Napa Valley 2013

*\*United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions.*

