

A WINE TOUR OF THE WORLD

Thursday, March 19, 2009

The Vintage Room • Crystal Symphony

At Sea, en Route to Hong Kong, China

Head Sommelier **Pasquale Gubitosa**

Executive Chef **Markus Nufer**

Executive Pastry Chef **Josef Ehammer**

THE MENU

Warm Marinated Lobster Salad

Served on Crisp Baby Greens with Black Truffle Vinaigrette

Cream of Butternut Squash

With Austrian Pumpkin Seed Oil

Porcini Mushroom Risotto

Black Cod with Potato Crust

On Sautéed Cherry Tomatoes and Broccoli Timbale

With Saffron Beurre Blanc

Green Peppercorn-Crusted Wagyu Beef Steak

Served with Sautéed Spinach, Truffle Mashed Potatoes and

Cabernet Wine Glaze

Sweet Surprise

Handmade Petits Fours

THE WINES

Champagne

Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France NV

White

Puligny-Montrachet, Domaine Etienne Sauzet, Burgundy, France 2006

Gruner Veltliner, "Lamm" Schloss Gobelsburg, Langelois, Austria 2007

Red

Barolo, "Sperss," Angelo Gaja, Piedmont, Italy 1998

Pinot Noir, Miura Vineyards "Pisoni Vineyards," Santa Lucia

Highlands, Monterey County 2006

Château Mouton-Rothschild, Pauillac, Bordeaux, France 1989

Dessert

Trockenbeerenauslese, "Cuvée Crystal Cruises," Kracher,

Burgenland, Austria 2000