

Menu inaugural - 10 janvier 2004 / Inaugural menu - January 10th, 2003



Couverture / Cover



QUEEN MARY 2 INAUGURAL MENU

International Sales Gala Dinner in the Port of Southampton
Saturday 10 January 2004

Cremant de Bourgogne, Domaine Vincent NV
Burgundy, France

Erbacher Marcobrunn, Riesling Kabinett, Schloss Schönborn 2000
Rheingau, Germany

Pouilly Fuisse, Domaine Cordier 2000
Burgundy, France

Château Beau-Site 1998
Saint Estephe, France

Nivole, Moscato d'Asti, Michele Chiarlo 2003
Piedmont, Italy



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Trilogie de Canard
Mousse of Duck Liver with Vintage Porto, Lucullus of Duck Breast in Lavender Gelee
Duck Galantine with Confit de Canard

Consommé en Croute
Pheasant Essence with Quenelles and Pistachio Crust

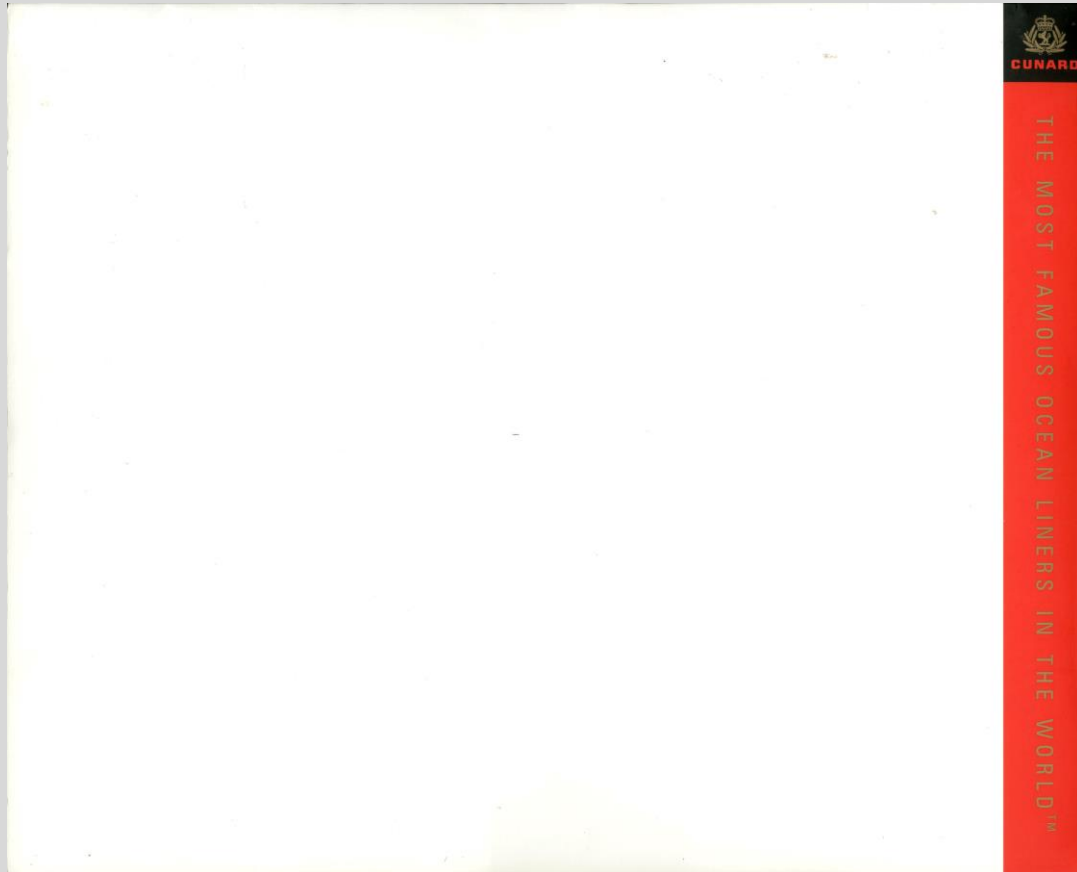
Braised Maine Lobster in Champagne Sauce
Nested in Papardelle Pasta, Green Asparagus

or

Truffled Tenderloin of Angus Beef
Oxtail Glaze & Sauce Albufera, Yellow Endive Stuffed with Trompet de la Mort,
Mousseline Parmentier

Gianduja Chocolate Mousse Fondant, Coffee Crème Brulee, Citrus Sauce

Coffee & Petits Fours



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