

Titanic Anniversary Dinner Menu

First Class Dinner

April 14, 1912

First Course - Hors D'Oeuvres

Canapés à L'amiral

Oysters à la Russe

White Bordeaux, White Burgundy or Chablis

Second Course - Soups

Consommé Olga

Cream of Barley

Madeira or Sherry

Third Course - Fish

Poached Salmon with Mousseline Sauce

Dry Rhine or Moselle

Fourth Course - Entrées*

Filet Mignon Lili

Chicken Lyonnaise

Vegetable Marrow Farci

Red Bordeaux

Fifth Course - Removes

Lamb with Mint Sauce

Calvados-Glazed Roast Duckling with Applesauce

Roast Sirloin of Beef Forestière

Château Potatoes

Minted Green Pea Timbales

Creamed Carrots

Boiled Rice

Parmentier and Boiled New Potatoes

Red Burgundy or Beaujolais

Sixth Course - Punch or Sorbet

Punch Romaine

Seventh Course - Roast

Roasted Squab on Wilted Cress

Red Burgundy

Eighth Course - Salad

Asparagus Salad with Champagne-Saffron Vinaigrette

Ninth Course - Cold dish

Pâté de Foie Gras

Celery

Sauterne or sweet Rhine Wine

Tenth Course - Sweets

Waldorf Pudding

Peaches in Chartreuse Jelly

Chocolate Painted Eclairs with French Vanilla Cream

French Vanilla Ice Cream

Muscatel, Tokay or Sauterne

Eleventh Course - Dessert

Assorted Fresh Fruits and Cheeses

Dessert Wines, Champagne or Sparkling Wine

After Dinner

Coffee, Cigars

Port or Cordials