

# *Ms. Janice Mucalov*

## VINTAGE ROOM DINNER

### A TOUR OF THE GREAT ESTATES

Tuesday, September 10, 2019  
The Vintage Room • Crystal Serenity  
At Sea, en Route to Kotor, Montenegro

Executive Chef **Werner Brenner**    Head Sommelier **Jiri Kapal**

## THE MENU

### **POACHED LOBSTER TAIL\***

Pierre Robert, Poached Fresh Plums & Black Truffle

### **BUTTERNUT SQUASH RAVIOLI**

Noisette Butter

### **SEA BASS\***

Porcini-Red Wine Gastrique & Artichoke

### **DUO OF BEEF - GRILLED FILET MIGNON\* & SHORT RIB**

Potato Mouseline, Vegetable Bouquet, Sauce Bordelaise

### **RICOTTA CHEESE STRUDEL**

Glazed Grapes & Lavender Honey

### **CHOCOLATE & CASSIS**

### **OUR HOMEMADE VINTAGE ROOM CHOCOLATE PRALINES**

## WINES

### **Champagne:**

Charles Heidsieck, Brut Reserve, Reims NV

### **White Wines:**

Grgić Vina, Pošip, Korčula Island, Croatia 2016

Leeuwin Estate, Chardonnay, "Art Series," Margaret River, Australia 2015

### **Red Wines:**

Antinori, Guado al Tasso, Bolgheri, Tuscany, Italy 2013 (Magnum)

Opus One, Robert Mondavi/Baron Philippe De Rothschild,  
Napa Valley 2014

Concha y Toro, Cabernet Sauvignon, "Don Melchor," Puento Alto,  
Chile 2013

### **Dessert Wine:**

Kracher, Trockenbeerenauslese, Grand Cuvée No. 1, Burgenland (375 ml) 2003

\*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.

◆  
THE  
VINTAGE  
ROOM  
◆

