



# CHAÎNE INDUCTION & CRUISE SHIP LUNCHEON

## GREATER MIAMI BAILLIAGE INDUCTION LUNCHEON

### *Cocktail Reception*

#### Hot Canapés

Truffle Infused Sweetbread and Mushroom Ragout en Bouche  
Watermelon Wrapped Oysters with Pickled Vegetables  
Crisp Mushroom Ravioli

#### Cold Canapés

Smoked Duck Tartar Tower with Micro Parsley  
Pate foie Gras with Port Wine Aspic  
Saffron Scented Lobster Medallions

#### Action Stations

Warm Poached Quail Egg in Asparagus Mousse & Cold Cucumber Gazpacho

### *Menu*

Soy Caviar on Tuna Sashimi with Arugula Salad

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Tomato Consommé Infused with a Balsamic Reduction

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Passion Fruit Basil Sorbet

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Pacific Pan Seared Black Cod on Celeriac Mousse with a Crisp Serrano Ham & Potato Wafer  
Salmon Caviar & Mascarpone Beurre Blanc

*CR*

Sterling Silver Tournedos Rossini  
Black Currant Glaze Herb Roasted Parisian Potatoes & Spring Vegetable Bouquet

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Harlequins of Dark & Light Chocolate on Guava Foam, Artisan Cheese Lavash

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Coffee & Tea  
Mignardises & Truffles