

Reception

MOËT & CHANDON BRUT



SEAFOOD TRIO AND HALIBUT

Star anise cured slices of tuna, salmon, halibut finished with chili-soy drizzle
Errazuriz Estate, Chardonnay, Chile



MUSHROOM CAPPUCCINO

Truffle foam and pistachio cracker



SAUTÉED SNAILS

Served with Burgundy butter, daikon sprouts and port wine glazed cherries
Errazuriz Estate, Chardonnay, Chile



HERB-CRUSTED VEAL RACK

Slow-roasted and accompanied by broccolini, grilled oyster mushrooms,
Pommes dauphine and grenadine sauce
Kendall Jackson Vintners Reserve, Cabernet Sauvignon



GOAT CHEESE NAPOLEON

Layered with roasted red peppers, topped with micro greens
and caramelized pecans



LIBERTY OF THE SEAS DESSERT VARIATION

Grand Marnier-sour cream terrine, Valrhona soufflé,
Sauternes-raspberry jelly and iced peach Gazpacho
Dow's Vintage Port



COFFEE, TEA

PETIT FOURS



100% Post Consumer Fiber