

RUBY PRINCESS INDUCTION LUNCHEON

Greater Miami Bailliage de La Chaine des Rotisseurs

NOVEMBER 14, 2009

Induction & Reception in the Adagio Lounge

Hand~Carved Prosciutto de Parma
Hot & Cold Canapes
Heidsieck Monopole Champagne

Table D'Hote Luncheon in the Sabatini Dining Room

Wine Service throughout the Meal
Pinot Grigio, Santa Margherita, Veneto
Brunello di Montalcino, DOCG

Bresaola Della Valtellina e Insalata di Gamberi
Air Cured Beef Filet with
Arugula, Shrimp & Artichoke Salad drizzled with Truffle Oil

Calamari Fritti, Polpettine di Granchio e Flan di Ricotta all' Aglio Dolce
Crisp Calamari with Citrus Aioli, Deviled Crab Cakes,
Chili Remoulade & Sweet Garlic Flan

Ravioli di Ricotta e Tartufi
Handmade Potato & Ricotta Ravioli, Truffle, Reggiano & Burro Fuso

Grigliata di Mare
Grilled Lobster & Seabass, Pumpkin Risotto, Lobster Sauce

or

Lombata di Vitello Arrosto
Carved Chop of Piemontese Veal, Mushroom Ragout, Barolo Glaze

Tiramisu
Tia Maria Soaked Lady Fingers Layered with Sweet Mascarpone Cream
Errazuriz Late Harvest, Sauvignon Blanc

Caffe o Te con Lo Chef Michele
Coffee or Tea ~ Chef Michele's Homemade Gourmandises
