



Bailliage de Greater Miami

Solstice Cruise Luncheon

Cocktail Reception

Celebrity Vintages, Brut, N.V., Loire Valley

Hot Canapés

Foie Gras on Duck Rilette Crouton with Quince Confiture
Chicken & Lemongrass Kebabs, Curry Sauce
Prawns Wrapped in Pancetta & Argula Salad

Cold Canapés

Tuna Tartar Oriental with Cucumber, Cream & Black Sesame Seed in Verrine
Tomato & Basil Sorbet with Mozzarella Foam
Devil Quail Egg with Chorizo Crumble

Carving Stations

72-hour Asian Pork Belly
Lamb en Crouete Wellington

Menu

2007 St. Francis Chardonnay

2004 Celebrity Private Label Kendall-Jackson Cellar Master Cabernet Sauvignon

Ravioli of Braised Lamb Shoulder with Olive Ragù

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Sweetbread & Morel in a Croustade Shell with Matignon Sauce

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Porcini & Truffle Soup, Shaved Truffle & Cèpes Dust

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Lemon Basil Sorbet with Rhubarb Gelée

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Filet of Beef Tenderloin

Herb Roasted Root Vegetables, Slow Braised Oxtail,
Roasted Potatoes with Celeriac & Thyme Jus

or

Pan Seared Halibut with Sweet Parsnips,
Arrow Leaf Spinach, Saffron Vanilla Beurre Blanc

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Petit Salade of Mixed Greens, Artisan Cheeses,
Shaved Apple & Pear, Red Peppers Relish

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Croquant avec Trois Chocolates

Crisp Dark Chocolates topped with Crème Brûlée & Ginduja Delight Mousse

Fonseca "Late Bottled" Vintage Port

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Coffee & Tea

Mignardises & Truffles