

# Titanic Anniversary Dinner Menu

First Class Dinner

April 14, 1912

## First-Class cuisine cheat sheet

- 1 with shrimp butter
- 2 with a vodka-horseradish relish
- 3 with julienne vegetables and raw scallops
- 4 a kind of Hollandaise with added whipped cream
- 5 topped with seared foie-gras and sliced truffles on a bed of crispy potatoes and rich sauce
- 6 sautéed chicken breasts with a sauce of onions, tomatoes and vinegar **R**
- 7 a dish similar to stuffed zucchini
- 8 with mushroom-wine sauce
- 9 tournéed (special cut) potatoes, fried in butter
- 10 a dish similar to a soufflé, but not as hard to cook
- 11 mashed potatoes with diced meat and sauce Lyonnaise
- 12 rum-white wine-champagne and orange juice semi frozen cocktail **R**
- 13 a squab is a small pigeon with sautéed water cress
- 14 a fattened goose liver tureen
- 15 poached, creamy vanilla cake with apples and raisins
- 16 French herb liqueur of green colour

### **Please note:**

In the US, the French word entrée (= appetizer, starter) describes a main dish, not an appetizer. Some sources state that this mix-up happened due to a lack of a second or larger main course, so the first course (the actual entrée) became the main course.

## First Course - Hors D'Oeuvres

Canapés à L'amiral **1**

Oysters à la Russe **2**

White Bordeaux, White Burgundy or Chablis

## Second Course - Soups

Consommé Olga **3**

Cream of Barley

Madeira or Sherry

## Third Course - Fish

Poached Salmon with Mousseline Sauce **4**

Dry Rhine or Moselle

## Fourth Course - Entrées \*

Filet Mignon Lili **5**

Chicken Lyonnaise **6**

Vegetable Marrow Farci **7**

Red Bordeaux

## Fifth Course - Removes

Lamb with Mint Sauce

Calvados-Glazed Roast Duckling with Applesauce

Roast Sirloin of Beef Forestière **8**

Château Potatoes **9**

Minted Green Pea Timbales **10**

Creamed Carrots

Boiled Rice

Parmentier and Boiled New Potatoes

Red Burgundy or Beaujolais

## Sixth Course - Punch or Sorbet

Punch Romaine **12**

## Seventh Course - Roast

Roasted Squab on Wilted Cress **13**

Red Burgundy

## Eighth Course - Salad

Asparagus Salad with Champagne-Saffron Vinaigrette

## Ninth Course - Cold dish

Pâté de Foie Gras **14**

Celery

Sauterne or sweet Rhine Wine

## Tenth Course - Sweets

Waldorf Pudding **15**

Peaches in Chartreuse **16** Jelly

Chocolate Painted Eclairs with French Vanilla Cream

French Vanilla Ice Cream

Muscatel, Tokay or Sauterne

## Eleventh Course - Dessert

Assorted Fresh Fruits and Cheeses

Dessert Wines, Champagne or Sparkling Wine

## After Dinner

Coffee, Cigars

Port or Cordials