

Adelaide's

A Titanic Evening: A Gourmet Dinner Drawing from the
First Class Menu aboard RMS Titanic on April 14, 1912

6pm, April 12, 2025

Bread, Butter, Ice Water, English Tea, and Coffee is included with all meals

COURSE 1

Consommé Olga: soup of veal stock, herbs & spices, garnished with sea scallops & julienned vegetables

COURSE 2

Poached Salmon Mousseline: white wine poached salmon, with sauce of cream, egg, butter, lemon & dill

COURSE 3

Asparagus Vinaigrette Salad: mélange of greens with asparagus, peas, cucumber & champagne vinaigrette

COURSE 4

Filet Mignon Lili: aged Angus Reserve filet mignon medallion with foie gras, artichokes & veal demi-glace

COURSE 5

Chicken Lyonnaise: sauteed sliced chicken breast meat with caramelized onions & sauce Lyonnaise

COURSE 6

Waldorf Pudding: chilled English custard, nutmeg, apples, sultanas, walnuts

\$95 Per Person

Tax & gratuity additional

If you have a food allergy, please advise us

Period appropriate cocktails, wines & beers available a la carte,
in addition to our regular full bar service.

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