

EVENING DEPARTURE MEAL AND CELEBRATION

12173000Z APR 24

MO6 DINING ROOM

ATTENDEES: DR. J MARVIN BLACKWEATHER, TALA TORRES, DISTINGUISHED MARINE ORG CREW AND STAFF AS INGREDIENTS AND SPACE ALLOWS

APPETIZER: BELUGA CAVIAR BLINI

MINI BUCKWHEAT BLINIS TOPPED WITH A DOLLOP OF CRÈME FRAÎCHE AND A GENEROUS SPOONFUL OF BELUGA CAVIAR.

SOUP: SAFFRON-INFUSED LOBSTER BISQUE

RICH LOBSTER BISQUE WITH A HINT OF SAFFRON, GARNISHED WITH A WHOLE LOBSTER CLAW.

SALAD: WAGYU BEEF CARPACCIO

THINLY SLICED WAGYU BEEF DRIZZLED WITH TRUFFLE OIL, LEMON JUICE, AND TOPPED WITH SHAVED PARMIGIANO-REGGIANO AND ARUGULA.

MAIN COURSE: WAGYU BEEF TENDERLOIN

GRILLED WAGYU BEEF TENDERLOIN SERVED WITH A RED WINE REDUCTION SAUCE, ACCOMPANIED BY TRUFFLE MASHED POTATOES AND GRILLED ASPARAGUS SPEARS.

CHEESE COURSE: CACIOCAVALLO PODOLICO CHEESE PLATE

A SELECTION OF AGED CACIOCAVALLO PODOLICO CHEESES, SERVED WITH HONEYCOMB, FIG JAM, AND A VARIETY OF ARTISANAL CRACKERS.

DESSERT: SAFFRON AND PISTACHIO PANNA COTTA

CREAMY SAFFRON-INFUSED PANNA COTTA TOPPED WITH CRUSHED PISTACHIOS AND A DRIZZLE OF HONEY.

PETIT FOURS: BELUGA CAVIAR CHOCOLATE TRUFFLES

DECADENT CHOCOLATE TRUFFLES FILLED WITH A CREAMY BELUGA CAVIAR-INFUSED GANACHE, COATED IN COCOA POWDER.

WINE PAIRING: CHÂTEAU LAFITE ROTHSCHILD 1982

A LUXURIOUS BORDEAUX BLEND WITH COMPLEX FLAVORS THAT COMPLEMENT THE RICHNESS OF THE MEAL.

