

PREPARE TO TEASE YOUR TASTE RUDS!

Peking Duck Salad

Angula | Boston | Green Asparagus | Fennel | Light Soy Ginger Dressins

Sidoin Manhattan Steak & Breaded Cajun Shrimp

Look & Cords Hoph I Stonesh I Makeson Forms

Mochaccino Cheesecake

If you have any type of food alergy, please advise your server before ordering



HAVE NO FEAR, THE CLASS WILL START SHORTLY! PLEASE FIGHT THE URGE TO SIP YOUR WINES!!!

#1 - Le Rime Bank Finat Griglo, Brunello Region of Iuscany, Italy - A light, citip wine with hints of pears, Irme and while Royers. Well belonced with a lively acidity.

#2 - Matua Sauvignon Blanc, Mariborough, New Zealand - A dry, young wine with zerty.

#3 - Spellbound Chardonnay California - Bright and Just Proposal fluid Tlavors such as phreapole, barrana, aways and keet these flowers are hydrogened with poles of walls.

64 - Erath Final Neir, Oregen - Explosively aromatic and abundantly fruit toward, this bright Pinot Neir will inger on your taste buds. Rapbeny, black cherry and warming nutrines (sents) offer a schilllating introduction to a mountful of mixed beriefs and pages property.

#5 – Gérard Bertrand Réserve Spéciale Cabernel Sauvignon, France – This high end vinlage has intense fluit aromas of plum and redourrant. Coupled with its complex bouquet and undercurrents of ook. This wine offers a perfect balance and good leng on the pooling.

#6 - Cava Pere Ventura "Curvee Especial" Catalunya; Catalonia, Spain - This Bioganthy balanced Cava has line, frothly bubbles and vibrant golden hue along with aromas at crunchy apple and within peach! The perfect bubbles complete your tasting!

All of these lovely wines can be found onboard in our wonderful restaurants, lounges and cocktall bars.

Share a glass or a bottle of your favorite today!

CHEERS!









