



# *Gala Menu*

## *Overture*

*Smoked Salmon Parfait with Beluga Caviar and Champagne Aspic*



## *Madame Butterfly*

*Lobster Tail on Truffle Mascarpone Cream*

*Star Anise - Flavored Coquille St Jacques*

*with Leek à la Crème*

*Citrus Dusted Tuna Medallions with Fine Herbs and Keta Caviar*



## *The Flying Dutchman*

*Milk-fed Veal Loin, Pan-Fried Duck Liver Medallion,  
in Morels Mushroom Sauce*

*Baby Vegetables & William Potatoes*



## *Symphony of Sweet Temptations*

*Apfel Baumkuchen, Sacher Torte, Linzer Torte  
Served with Vanilla Sauce and Chantilly Cream*



*Coffee & Tea*

*Petits Fours Viennois*



# *Beverages*

*International Open Bar*

*Schlumberger Logo please*



*White Wine*

*Wiener Rebsatz Nussberg 2008  
Weingut Muth, Wien*



*Red Wine*

*Cuvée Nussberg 2007*

*Weingut Muth, Wien*