

# Captain's Dinner

## Menu and wine list

### Menu

#### Option A: Plane Spotting

- Seasonal leaf salad with mango and mozzarella with white balsamico and honey dressing
- Breast of corn-fed chicken filled with sun-dried tomatoes
- Mashed potatoes and market vegetables
- Panna cotta with strawberry coulis

Vegetarian meal

- Tagliatelle with Julienne vegetables, cherry tomatoes and buffalo mozzarella

#### Option B: Gateway

- Seasonal leaf salad with toasted seeds and balsamico dressing
- Roast beef, cooked rare, served with port gravy
- Potato and leek gratin and market vegetables
- Toblerone mousse

Vegetarian meal

- Tagliatelle with Julienne vegetables, cherry tomatoes and buffalo mozzarella

### Wine list

#### White wines

##### Féchy La Côte AOC

Chasselas

Devinière, Vaud (CH)

##### Il Nobile Bianco Salento IGP

Fiano

Vinicola Mediterranea, Apulia (ITA)

#### Red wines

##### Piluna Primitivo del Salento IGT

Primitivo

Castello Monaci, Apulia (ITA)

##### Antu Syrah

Syrah Vina MontGras, Colchagua Valley (CHL)

### Beverages

500 ml Valser mineral water (still or sparkling)  
or a soft drink (330 ml)

250 ml white or red wine

1 coffee, espresso or tea