



ALL ABOARD THE  
SS MOZAIK

## MEDITERRANEAN "CRUISE"

Exclusive Wine Dinner  
at MoZaic Restaurant

*"Launching" from Port Sarasota*

**TUESDAY, JULY 28**

[without leaving dry land!]

MAKE YOUR  
RESERVATIONS TODAY

*Seats are limited*

**\$79 per person** [plus tax & gratuity]



*wine dinner*



*wine dinner*

## MEDITERRANEAN "CRUISE" MENU

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### *Bon Voyage*

Sauteed Mushrooms and chick pea salad  
Fresh melon soup with candied ginger  
Rosemary shortbread with merguez sausage ragout  
*Louis Roederer Champagne Brut, Reims N/V*

### *Port Marseille, France*

Chilled seafood bouillabaisse terrine  
Rouille vinaigrette and panisse fries  
*Chateau d'Esclans Whispering Angel Rosé  
Côtes de Provence, France 2008*

### *Port Cartagena, Spain*

Baby Zucchini flower salad and fresh figs  
Warm queso del tiétar goat cheese  
Romesco dressing  
*Casa de la Ermita Bianco, Jumilla, Spain 2007*

### *Port Tangier, Morocco*

Pan-seared yellow fin tuna mignon  
Preserved lemon charmoula sauce  
Steamed eggplant and potato cakes  
*Amazigh, Beni M'tir Carignan, Morocco 2007*

### *Porto Botte, Sardinia, Italy*

Shepherd rosemary-smoked lamb rack  
Roasted fennel and prosciutto-stuffed  
Vine ripe tomatoes  
*Shardana Valli di Porto Pino  
Carignan, Sardinia, Italy 2004*

### *Port Collicoure, France*

Fresh cherries and dark chocolate marquis  
Pastis-orange sorbet and armagnac-prune ice cream  
*Les Clos Paulilles Banyuls,  
Grenache Noir, France 2006*

*Miniardise*