

SEAWORTHY

Culinary Tour



1 Oceania President/Maitre de Table Restaurateur Robert Binder and Chambellan Provincial/Bailli Charles Radlauer.

2 Bailli Provincial Larry Krams and Dame Dalia Glottmann.

3 Dame Geen Stier and Pair Charles Monnin.

By Nancy Radlauer, *Bailli*

MARINA—THE NEWEST HIGH-SEAS DARLING FROM OCEANIA Cruises—exudes elegance and charm. On March 16, Miami Baillieage members spent a sensational afternoon aboard the ship, where they indulged in the cruise line’s acclaimed cuisine. Co-hosting the event were Chambellan Provincial/Bailli Charles Radlauer and Oceania President/Maitre de Table Restaurateur Robert Binder. Bailli Provincial Larry Krams was also on hand to elevate West Palm Beach Bailli Hal Stayman. Upon arrival, we gathered in the Horizon Lounge for a champagne reception.

Offerings from six of the ship’s fabulous dining venues comprised our meal in the Polo Grill. “Perlita” French Aquitaine caviar with tiger shrimp, Russian salad, and crème fraîche arrived from the Grand Dining Room. From Toscana came zucchini and fava bean risotto with *burrata* and black truffles. Red Ginger’s Asian influence was evident in miso-glazed sea bass baked in hoba leaf. Slow-cooked short rib with gnocchi from La Reserve and cheese-crust Maine lobster baked in the shell from Jacques were our entrée choices. La Crema Chardonnay 2007 and St. Francis Cabernet Sauvignon 2004 flowed freely throughout the feast.

Attendees received commemorative glass *Chaîne* bowls filled with sweets, courtesy of the Miami Chapter, and Bailli Radlauer presented Maitre de Table Restaurateur Binder with a *Chaîne* plate and certificates to the ship’s staff. A decadent dessert of Valrhona chocolate mousse was the final treat, arriving directly from the Polo Grill itself. 🍷