

**The Maritime Academy of Toledo Foundation
and
The Toledo Club
present**

An Evening on the RMS Titanic

**A Commemoration of the Most Famous Ocean Liner in History
Featuring a Nine Course Gourmet Re-Creation of the Last Dinner Served**

**Setting sail on the 14th of April, 2012
at Six o'clock in the Evening**

The Toledo Club Main Dining Room

**The 2nd Annual Admiral's Ball and Charity Auction
To Benefit The Maritime Academy Toledo**

Special Guest

John McMurry, WJR Radio Personality

World Renown Titanic Story Teller

David Brown

Charity Auction

14' Plank Teak Boat, Golf Packages & Sporting Events, NFL Hall Of Fame Memorabilia, Port Clinton Fishing Charter For Six, Paul LaMarre Jr. Watercolors & Inks , Seven-Day Great Lakes Freighter Cruise, Sea Glass Jewelry & Nautical Arts & Crafts, SS. Col James M. Schoonmaker Event Rental, Four-Star Chef's Dinner For Six In Your Home, Restaurants & Theaters Tickets, Reunion Weekend For Up To 50 Guests including Meals plus 28 Guest Rooms for Overnight Accommodations , Movie Theater Tickets, One Year of Dinners at Fine Dining Restaurants, Movie Theater Party for 12, Fitness & Pool Party for 12, Fourth Of July Picnic for 30 with River View for Fireworks Display , 4 One-Day Orlando Disney Passes

And So Much More!

Reserve Your Ticket Today by calling The Toledo Club 419-243-2200

Nine Course Dinner — A Re-Creation of the Last Dinner Served on the R.M.S. "Titanic"

First Class Menu

April 14, 2012

First Course— Hors D'oeuvre

Garlic and herb encrusted scallops served in the half shell
(Chablis)

Second Course — Soup

Cream of barley soup, finished with Bushmills Whiskey and Cream
(Sherry)

Third Course — Fish

Poached salmon with mousseline sauce, cucumber, and fresh dill
(Dry Rhine)

Fourth Course — Entree

Filet Mignons Lili, topped with foi gras and truffle and drizzled with Cognac
Potatoes Anna
Vegetable marrow farci
(Red Bordeaux)

Fifth Course— Punch or Sorbet

Punch romaine

Sixth Course— Roast

Roast breast of squab on wilted crest
Red Burgundy

Seventh Course— Salad

Asparagus Salad with Champagne-Saffron vinaigrette

Eighth Course— Sweets

Sliced peaches served with Chartreuse jelly
Chocolate Painted Éclairs
French Ice Cream
(Sauterne)

Ninth Course— Dessert

An assortment of artisanal cheeses accompanied by delicate slices of fruit
(Port)

6:00 p.m. Silent Auction Tables Open
7:00 p.m. Dinner
9:00 p.m. Live Auction
9:30 p.m. Dancing

The Toledo Club
235 14th Street
Toledo, OH 43604

\$125.00 Per Person
\$200.00 Per Couple