

### FOOD AND WINE

#### Itinerary involved (5)

<b>ME 01</b> 2009 Oct. 23-Nov.06	<i>Genoa, Valencia, Lisbon, Funchal, S.Cruz de Tenerife, Salvador de Bahia</i>
<b>AR 01</b> 2009 Nov. 15-Dec. 06	<i>Venice, Dubrovnik, La Goulette, Malaga, Casablanca, Las Palmas, Recife, Salvador de Bahia, Buzios, Rio de Janeiro, Buenos Aires</i>
<b>SP 21</b> 2009 Nov. 27-Dec 08	<i>Genoa, Katakolon, Piraeus, Rhodes, Alexandria, Marmaris, Heraklion, Messina, Naples, Genoa</i>
<b>FA 07</b> 2010 Feb. 20-Mars 03	<i>Genoa, Barcelona, Casablanca, S.Cruz de Tenerife, Funchal, Malaga, Civitavecchia, Genoa</i>
<b>OR 41</b> 2010 Aug. 28-Sept. 08	<i>Copenhagen, Kiel, Dover, La Coruna, Lisbon, Gibraltar, Malaga, Barcelona, Genoa</i>

### CUISINE DEMO

#### **"Culinary Demonstration: The Fresh Italian Pasta" (ME-AR-SP-FA-OR)**

**Duration:** 45 minutes - 3 sessions

**Program:**

- Preparation of meat "**Tortellini**" and "**Ravioli**" (red, green and white dough) refilled with fish and vegetables and preparation.
- Preparation of the potato **gnocchi** (white and green dough).
- Preparation of the **Tagliatelle**: black cuttlefish dough, white, red and green chilli. Again, another specialty that will be tasted by guests.

#### **"Culinary Demonstration: International Cooking" (AR)**

**Duration:** 45 minuti - 3 sessioni

**Program:** guests will have the opportunity to learn how to prepare at home few international recipes as for example:

- **Baccalà Mantecato**
- **Polpo alla Gallega**
- **Terrina di pollo con pistacchio**
- **Fajita vegetariana con guacamole**
- **Pollo alla cacciatora**
- **Spuma di salmone in camicia**
- **Spaghetti di riso e verdura alla soia**
- **Fillet mignon al Gorgonzola**
- **Carrè di agnello alle erbe**
- **Pollo Teriyaki**

### COCKTAILS DEMONSTRATION

#### **Program A: Coloured cocktails (AR-ME)**

**Duration:** 45 minutes - 1 session

1. **MSColpo Di Fulmine**
2. **After Five**
3. **Caipirinha**
4. **Alexander**
5. **Colibri**

### **Program B: "Fruit Cocktails" (SP-FA-OR)**

**Duration:** 45 minutes - 1 session

**Program:**

Demonstration, preparation and decoration of the following cocktails:

1. **Vitamin Bomb**
2. **Dragons Heart**
3. **Parrot**
4. **Arancia e Zenzero (Orange and Ginger)**

### **Program C: "Vegetable Cocktails" (SP-FA-OR)**

**Duration:** 45 minutes - 1 session

**Program:**

Demonstration, preparation and decoration of the following cocktails:

1. **Bruma Rossa**
2. **Pranzo Liquido**
3. **Sollievo Dopo Pasto**
4. **Mela & Carota**

## **WINE TASTING**

### **Program B: "Italian Tour" (ME-AR-SP-FA-OR)**

**Duration:** 60 minutes - 3 sessions

**Program:**

Additional charges apply to the three wine tasting sessions. The tastings will include gastronomic pairings. The sessions will be held by a sommelier (**SP-FA-OR**) who will explain to guests the wines' characteristics

The first session will be dedicated to the wines from North Italy, the second to the wines of Centre of Italy and the third to wines from the southern regions. Here below an example of the wines will be presented (selection will depend on the ship's itinerary)

**I session: NORD OF ITALIA**

- Colli di Luni Riviera Ligure di Levante Vermentino d.o.c. "Il Monticello"
- Soave Classico Ca' Visco d.o.c. "Coffele"
- Bonarda Oltrepò Pavese Ferma d.o.c. "Torti" Lombardia
- Croatina Pertichetta d.o.c. "Vigneti Massa"
- Merlot Colli Orientali del Friuli Vos da Vigne d.o.c. "Angoris"
- Lagrein Trentino d.o.c. "Hofstätter J."

**II session: CENTRE OF ITALY**

- Rosso del Molise d.o.c. "Angelo d'Uva" Molise
- Rosso di Montalcino d.o.c. "Col d'Orcia"
- Chianti Classico d.o.c.g. "Fattoria di Cinciano"
- Orvieto Noè d.o.c. "Paolo e Neomia d'Amico"
- Verdicchio dei Castelli di Jesi Tralivio Superiore d.o.c. "Saltarelli"

**III session: SOUTH OF ITALY AND ISLANDS**

- Coda di Volpe i.g.t. "Dedicato a Marianna" Campania
- Regaleali Bianco i.g.t. "Tasca d'Almerita" Sicilia
- Vermentino di Gallura Canayli d.o.c.g. "Cantina di Gallura" Sardegna
- Lacryma Christi del Vesuvio d.o.c. "Sorrentino"
- Primitivo di Manduria Santera d.o.c. "Leone de Castris" Puglia

## TABLE ART

### ***"Lay and Decorate Your Table with class, style and tradition" (ME-AR-SP-FA-OR)***

**Duration:** 45 minutes - 1 session

**Program:** Guests will see how to lay properly a table with all available cutlery and glasses, and the different ways to fold napkins and make table etiquette.

## CAKES AND PLATES DECORATION

### ***"Plates and Cakes Decoration Technique" (ME-AR-SP-FA-OR)***

**Duration:** 45 minutes - 1 session

**Program:**

- Demonstration of various decoration techniques
- How to prepare a paper cone to write and decorate cakes
- How to melt black and white chocolate
- Demonstration of various chocolate decorations on paper food.
- Demonstration of how to make marzapane roses with decoration leaves.

**Cake Decoration:**

- Assembly and decoration of the cake with frame and borders
- Creation of the marzapane rose and colors matching
- Fruit carving for decoration

**Plate Decoration**

- How to prepare various sauces as fruit coulis and chocolate sauce.
- Explanation on how to match different sauces with desserts (fruit acidity, sugar, personal tastes...)
- How to arrange your dessert on the plate with harmony and symmetry (cake with sauce and other decoration).

## CIGAR AND LIQUOR TASTINGS

### ***"Cigar and Liquor" (SP-FA)***

**Duration** there will be three events held from 7 pm to 12 am (30 minutes sessions).

**Program:**

During the events, passengers may sample **Toscana Extravecchio, Antico Toscano** and **Toscanello (coffee aroma)** cigars. Samples will be **paired with a liquor** from our Cigar Room bar list. Cigar enthusiasts will also have the chance to meet and speak with Toscano personnel from **Manifatture Sigaro Toscano**. This tasting will be free of charge.

## FRUIT AND VEGETABLE CARVING

### ***"Carving Art" (ME-AR-SP-FA-OR)***

**Duration:** 90 minutes - 1 session.

**Program:** staff exhibition on creating shapes with fruits and vegetables.

## ELABORATION OF THE MARZAPANE

### ***"Marzapane Flowers" (ME-AR-SP-FA-OR)***

**Duration:** 45 minutes - 1 session

**Program:** Demonstration of various decorations for Marzapane sweets.

***- Program elements and classes with locations and timings will be confirmed on board -***

