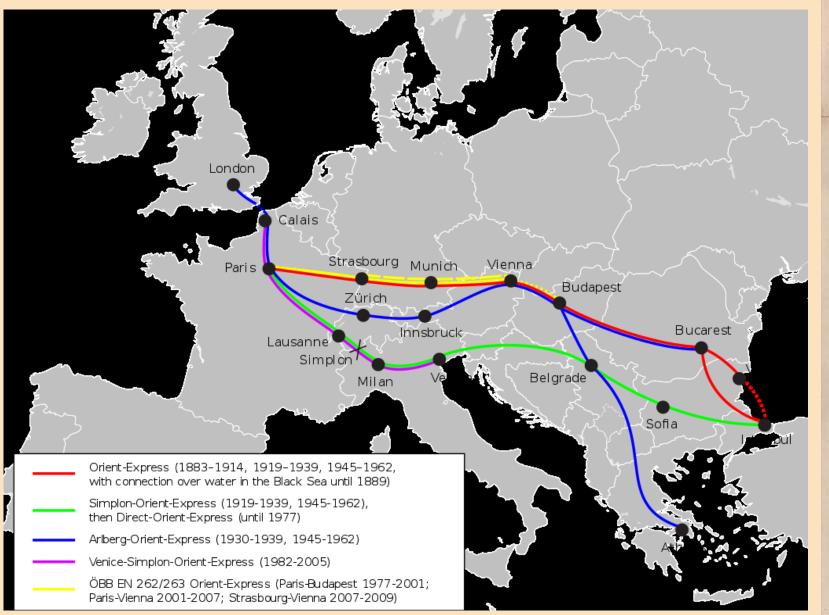
HISTORY & ROUTE

THE ORIENT EXPRESS, A LUXURY train service connecting Paris to Constantinople, was the figurehead of the Belle Époque, and remained closely connected to European history throughout the 20th century. The first official Orient Express left Paris on October 4, 1883. Around 30 people were invited for the inauguration: officials, diplomats, journalists and railway directors. The host was Georges Nagelmackers, founder of the Wagons-Lits company. In 1868 the young Belgian banker's son had traveled the US by Pullman sleeper and saw a gap in the European market. After several experiments he reached an agreement with eight railway companies—from France to Romania—in 1883. They provided the rails and locomotives, Wagons-Lits supplied the sleeping and dining cars. "It must be said, during the entire trip from Paris to Bucharest the menus vie with each other in variety and sophistication—even if they are prepared in the microscopic galley at one end of the dining car," he wrote.





Departing from Bucharest, Romania

Chiftele de Peste

Romanian Style Fish Dumplings, Dill Yogurt Sauce, Kohlrabi Slaw

Mititei

Spicy Fried Garlic Sausage

First Stop-Budapest, Hungary

Chicken Paprikash

Buttered Taitei Noodles, Fresh Herbs, Creamy Paprika Braising Sauce

Second Stop-Vienna, Austria

Salad "Wien"

Warm Asparagus Vinaigrette, Pan Seared Trout, Dill Hollandaise, Poached Radish

Third Stop-Innsbruck, Austria

Traditional Austrian Style Weiner Schnitzel Herbed Spätzle, Carraway Braised Red Cabbage, Fresh Lemon, Parsley

Fourth Stop-Zurich, Switzerland

Souffle Suissesse

Warm Cream Gruyere Cheese Souffle

Arriving at Paris, France

Hazelnut Dacquoise

Almond Sponge Cake, Hazelnut Buttercream, Vanilla Whipped Cream, Crème Fraiche Ice Cream, Frangelico Syrup

Coffee Service

Wine Selections

Champagne Taittinger, Champagne Brut La Francaise

Shows elegance and finesse, but also an understated power, as the initial richness gives way to the firm structure, setting the stage for biscuit, honey and ginger notes. Fine length.

Francois Servin Chablis Montee de Tonnerre Premier Cru 2018

The Montee de Tonnerre vineyard is right next to the Grand Cru Blanchot vineyard, and is generally considered the best of the Premier Curs. Francois' personal vines are located in the heart of the oldest section of this vineyard. Always one of the first wines to sell out. Stunning! A bit more splashy in character, with bright tangerine, tropical and citrus fruit. Balanced acidity, light minerality, and nice length to finish.

Rene Leclerc Gevry-Chambertin Lavaux-Saint Jacques Premier Cru 2017

A terrific wine for the cellar. With time, it develops lots of subtlety and complexity, with elements of mushroom, tobacco sweet leather, and tarry spice. The vineyard has an ideal location immediately at the mouth of the gorge leading from Gevrey up to the Haute Cote de Nuits. Brushy earthy berry nose. Good ripeness to the fruit with touch of earth underlying.

Dow's 10 Year Old Tawny Port

"10 Years" indicates an average age—this Aged Tawny Port is a blend of older wines, which offer complexity and younger wines which bring fresh fruit flavors and vibrancy. During their long maturing period in oak casks, Aged Tawnies undergo subtle color changes: the deep red hue which characterizes Port's youth gradually gives way to a paler reddish amber color. Dow's is known for its characteristically drier house style. This 10 Year has a full, nutty bouquet with citrus and vanilla accents on the palate and a soft lingering finish.