

“COME QUICKLY,
I AM TASTING THE STARS.”

– Dom Pérignon

to his fellow monks upon tasting his newly created Champagne

*Monk **Dom Pérignon** became Cellar Master
of the Abbey of Hautvillers in 1668
with the vision to create the best wine in the world.*

Dom Pérignon EXPERIENCE

*Welcome to the exclusive Dom Pérignon experience
that is the result of a close collaboration between
Oceania Cruises and Maison Dom Pérignon.
Both share a common goal: the quest for perfection.*

*When our culinary teams met to dream up the ultimate
dining experience, they only had one ambition: to create
unique and exceptional dishes that will pair perfectly
with the selected Dom Pérignon Vintages.*

*The outcome of the partnership between
Oceania Cruises, known for The Finest Cuisine at Sea®,
and Maison Dom Pérignon is an explosion
of flavors, emotions and sensations.*

*You are about to embark
on a culinary journey of a lifetime.*

 OCEANIA
CRUISES®

Dom Pérignon
EXPERIENCE



VINTAGE CHAMPAGNES

Dom Pérignon 2009

The 2009 vintage brings a prodigious, sunny, bold and generous decade to a close. Silky, salty, sappy, bitter and briny.

Dom Pérignon 2012

A year of many paradoxes for winemaking, 2012 gave birth to an amazing vintage. Vibrant, the wine is ready to break free, focused with acidic and bitter notes that literally explode and penetrate the senses, leaving an indelible impression.

Dom Pérignon Rosé 2008

The initial sensations are tactile, full-bodied and silky as they unfold like a caress, gradually becoming bolder. The acidic foundation that is the signature of the vintage weaves into the structure of the pinot noir, vibrating the heart of the wine. The affirmed, persistent finish is redolent of peonies and white pepper.

Dom Pérignon is a Vintage Champagne, meaning each bottle only contains grapes from a single year, showcasing that Vintage's unique characteristics. The Chef de Cave at Maison Dom Pérignon, currently Vincent Chaperon, will only make and release Vintages that have the potential to age for more than 20 years. As a rule, no more than six Vintages are produced per decade.

MENU

***Comme un Rossini de Saint-Jacques, mole negro et ananas rôti**

Scallops Rossini, mole negro, roasted pineapple

Dom Pérignon 2009

Risotto aux truffes noires et citron vert

Black truffle, lime risotto

Dom Pérignon 2012

***Pave de legine roti, sauce curry vert-cresson, millefeuille de pomme de terre, caviar ossetra**

Roasted Chilean sea bass, watercress-green curry sauce, crispy potato mille feuille, ossetra caviar

Dom Pérignon 2012

***Sashimi de bœuf Wagyu, poulpe tempura, mousseline de carottes, tartare pamplemousse-menthe, infusion hibiscus-miel**

Seared sashimi-style Wagyu beef, octopus tempura, carrot mousseline, grapefruit-mint tartar, hibiscus-honey infusion

Dom Pérignon Rosé 2008

Cantal et Brie de Meaux AOC affinés pâte de fruit cassis-fleur de thym, chutney de pastèque

*Aged A.O.C. Cantal & Brie de Meaux
black currant-thyme flower paste, watermelon chutney*

Dom Pérignon Rosé 2008

Glace au thé fleur de Geisha et citron caviar

Sakura Geisha flower tea ice cream, lemon caviar

Dom Pérignon 2009

Mignardises — Financiers

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.