

LUXURY LINER'S LAST REPAST

Coast chef brings Titanic's dinner menu back to life

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BILOXI — A Coast chef hopes to re-create the ambiance of the R.M.S. Titanic for guests with an opulent meal Saturday based on the only menu found in the wreckage of the ship that sank on its maiden voyage 100 years ago.

Just like the first-class passengers aboard the luxury ship a century ago, guests at the first Titanic dinner at the Redding House will taste courses featuring oysters, salmon, beef, lamb, duck, squab and of course, chocolate.

What they won't swallow is seawater.

Chef Patrick Heim, owner of Taste! Catering and Personal Chef Services and executive chef at the historic Redding House, dreamed about re-creating this historic 10-course meal years ago. When he came to work at Redding House in November, he put his dream on paper and began making plans.

"This is a unique opportunity to prepare dishes from the early 1900s," the former Marine said. "These dishes are classically French and rich in flavor."

The event begins at 6:30 p.m. Attendance is by reservation and space is limited to 60 guests. Only a few spots remain, Heim said.

Tickets are \$125 per person, or \$175 with wine pairings. Reservations are available at 207-4276.

Heim said since Redding House doesn't have a liquor license to sell wine, Main Street Biloxi has teamed with the venue for the event.

The original menu featured a meal that would have been served to first-class passengers just hours before they found themselves floating in lifeboats or treading water in the freezing cold.

Redding House proprietor Suzanne Guice said Heim took the menu from the book "Last Dinner on the Titanic: Menus and Recipes from the Great Lin-



R.M.S. "TITANIC" APRIL 14, 1912 FIRST CLASS DINNER

FIRST COURSE
A DUO OF COLD WATER OYSTERS—FIRST ONE BAKED TO PERFECTION TOPPED WITH A WILD MUSHROOM RAGOUT THE SECOND IS AN OYSTER TOPPED WITH A TEQUILA LIME TAPIOCA PEARL AND SEA SALT

SECOND COURSE
CHILLED TOMATO CONSUMME

THIRD COURSE
POACHED WILD SALMON WITH A DILL SCENTED MOUSSÉLINE SAUCE AND CUCUMBER BRINOLS

FOURTH COURSE
TENDERLOIN OF BEEF "LID" WITH CABERNET GLAZE AND BRAISED ARTICHOKE HEARTS

FIFTH COURSE
PISTACHIO CRUSTED LAMB CHOP WITH A MINT "SALSA"

SIXTH COURSE
ROSEMARY GRILLED DUCK BREAST WITH HOUSE MADE "APPLESAUCE"

SEVENTH COURSE
POACHED SQUAB WITH A FIG AND RED WINE REDUCTION AND GRILLED ASPARAGUS

EIGHTH COURSE
SEARED FOX GRAS WITH BRAISED FENNEL AND SHAVED TRUFFLE

NINTH COURSE
"WALDORF PUDDING" A CARAMELIZED APPLE BREAD PUDDING WITH FRESH CREAM

TENTH COURSE
CHOCOLATE ÉCLAIR- CHOCOLATE MOUSSE WITH A SWELL OF PATE CHOUX AND VANILLA ICE CREAM



SUBMITTED
Chef Patrick Heim purchased from a Bay St. Louis antiques store two steamer trunks from the White Star Line shipping company to use as decorations at the Titanic 100-year anniversary meal he'll be serving at the Redding House in Biloxi on Saturday. Below is a close-up of the logo.



TITANIC FROM 1A

er" and tweaked them for contemporary palates. The menu left room for interpretation, she said.

For example, the original menu listed simply "oysters" as an appetizer and consomme Olga and cream of barley as the soup courses.

Heim will offer diners two types of cold-water oysters — one baked and topped with a wild mushroom ragout and the other raw served topped with a tequila-lime tapioca pearl and sea salt.

And instead of the consomme Olga and cream of barley, he is ladling up a chilled tomato consomme for guests.

"We feel really, really great about our menu," he said.

Heim's modifications were also necessary because of the limited availability of some ingredients.

His squabs are coming from California, the salmon from the Pacific Northwest and the truffles that will be shaved on the seared foie



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gras are coming from Oregon. The meal will still be prepared using classic French cooking techniques, he said.

Guests are encouraged to dress in period costume or cocktail attire.

A string quartet will provide a nice backdrop for the meal, Heim said, to reflect the mood of the Titanic before it struck the iceberg.

The Redding House, with its rich architectural details, is the perfect setting for the event, Heim said. It was built in 1908, just a year before construction began on the Titanic's hull.

"I just don't see another place that would be a better venue," he said.

Situated in historic downtown Biloxi on Jackson Street, it's also close enough to the Mississippi Sound that guests on the patio may even feel a few ocean breezes before

their "last" meal.

Heim has put together a display for guests to enjoy before the dinner. Local Titanic enthusiast Anthony Kalberg will set up items from his personal collection and Heim has two steamer trunks to show off, purchased recently in Bay St. Louis for \$375.

While out shopping for some artwork to surprise his wife, the chef was surprised to discover the steamer trunks at an antiques store.

Still in good shape, the trunks are emblazoned with the White Star Line logo — the same shipping company that operated the ill-fated Titanic.

Though he doesn't think the trunks were salvaged from the doomed vessel, he likes to think it's a possibility.

"They could be," he said.

A TASTE OF THE TITANIC



C.J. SHAW/SPECIAL TO THE SUN HERALD

Bill Collins, left, and Chris Deaton perform one of the scenes from the Titanic reenactment at the 100th Anniversary Remembrance Dinner on Saturday at the Redding House in Biloxi.



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world mark
Titanic's 100th
anniversary, 1B



C.J. SHAW/SPECIAL TO THE SUN
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Tristian Harrell and Corey
Simmons play music from the
early 1900s.



C.J. SHAW/SPECIAL TO THE SUN HERALD

Claire Deaton, left, and Brandy Mills perform one of
many scenes from the Titanic reenactment at the 100th
Anniversary Remembrance Dinner on Saturday.