

NAUTISTE

EXPERIENCES



WELL NAVIGATED

CURATED Catering Menu

For your Cruise Experience Aboard
[CharteredYacht] on [Charter.Date]

Prepared for:

Prepared by:

[Sender.FirstName] [Sender.LastName]

[Sender.Company]



CURATED

Catering by TPK

Nautiste has partnered with CURATED to design unique culinary experiences for the Nautiste fleet. Each experience and presentation is specifically tailored to complement the character of the vessel and the spirit of your private cruising experience.

CUSTOMIZATIONS

DINING GUESTS Cuisine packages are designed for the number of guests attending. Selections must align with the number of individuals for your cruise.

DIETARY PREFERENCES CURATED menus will naturally accommodate most dietary preferences. If there is something you (or another in your group) will not like, we can remove what's not appealing and increase portions of other items of equal value to make up the difference.

ALLERGIES Please let us know in advance if any in your group has a food allergy or dietary need.

PAIRINGS All menu items have been specially designed to pair beautifully with the beverage selections listed.

ABOUT

Michelin-level cuisine, Forbes-inspired service

CURATED is led by chef/sommelier Troy Knapp, who brings more than 30 years of hospitality experience to his clients' private events.

Before taking to the water on his own yacht, *Cru Classé*, Troy led premier hospitality teams as Director of Food & Beverage at The Conrad DC, and as Executive Chef at the Park Hyatt's Blue Duck Tavern-- the much beloved and celebrated DC restaurant which earned its Michelin stars under his watch. (2018-2019).

Also a USCG 50T captain, Troy has been immersed in a world of creating experiences with meaningful purpose, and the offerings he curates are an embodiment of his passion for all things water, wine, and cuisine.

For more information, visit www.curatedbytpk.com

CATERING MENU

Price QTY Subtotal

CURATED Cuisine Experience Packages

Priced Per Person

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| <input checked="" type="radio"/> NAUTISTE Oyster Tasting Experience Oyster-sommelier led tasting of cold-water varieties from the local waterways, paired with specialty accoutrements; includes 8 half-shelled oysters of 2 varieties per guest. | \$54.00 | 0 | \$0.00 |
| <input type="radio"/> Sea Experience - Fruits de Mer Presentation & Oyster Bar Inspired by the best of the region's merroir and bounty from local estuaries. Seasonally inspired market fresh selections may feature local cold-water oysters on the half shell, clam ceviche, mussels escabeche, poached shrimp and snow crab claws with specialty sauces and accoutrements. | \$78.00 | 0 | \$0.00 |
| <input type="radio"/> Land & Sea Experiences Package For a farm- and tide-to-table tasting experience onboard. Includes: <ul style="list-style-type: none"> • Land - Artisanal cheese and craft charcuterie presentation (details below) • Sea - Fruits de mer presentation & oyster bar | \$115.00 | 0 | \$0.00 |
| <input type="radio"/> NAUTISTE Signature Tasting Experience Four culinary experiences presented as tasting vignettes around the yacht. Includes: <ul style="list-style-type: none"> • Inspirational amuse • Chilled white carrot asparagus soup ginger, lemongrass, coconut milk, yuzu pearls • Artisanal cheese & craft charcuterie presentation with a vast assortment of chef-selected and house-made accessories • Fruits de mer presentation featuring market fresh coastal fare and oyster bar • Seasonally inspired dessert for your return to port | \$150.00 | 0 | \$0.00 |

A-La Carte Cuisine Add Ons

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| <input type="checkbox"/> Oysters on the half-shell Local cold water oysters and specialty accoutrements. Priced per dozen. | \$44.00 | 0 | \$0.00 |
| <input type="checkbox"/> Specialty Maki Hand Rolls Premium sushi rolls, inquire for selections. Priced per roll. | \$30.00 | 0 | \$0.00 |
| <input type="checkbox"/> Sevruga caviar Priced per ounce, served with specialty accoutrements | \$162.00 | 0 | \$0.00 |
| <input type="checkbox"/> Ossetra, Imperial caviar Priced per ounce, includes specialty accoutrements. | \$186.00 | 0 | \$0.00 |
| <input type="checkbox"/> Beluga, Royal caviar Priced per ounce, includes specialty accoutrements. | \$204.00 | 0 | \$0.00 |

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| <input type="checkbox"/> CURATED Caviar Tasting | \$500.00 | <u>0</u> | \$0.00 |
| Includes an ounce of each type of caviar, served with specialty accoutrements including blinis, boiled potato, chives, creme fraîche. | | | |
| <input type="checkbox"/> CURATED Cheese & Charcuterie Board | \$300.00 | <u>0</u> | \$0.00 |
| Whimsically displayed with a vast assortment of house-made accessories, featuring cheeses and hand crafted charcuterie from artisans around the region. This course is designed to accommodate all dietary needs and restrictions. Serves up to 13. | | | |

Wine & Beverage List

Champagne / Sparkling

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| <input type="checkbox"/> Tarlant, Brut Nature Zero | \$98.00 | <u>0</u> | \$0.00 |
| Champagne, NV - 375ml (half) | | | |
| <input type="checkbox"/> Bouvet Ladubay "Saphir" Brut | \$54.00 | <u>0</u> | \$0.00 |
| Samur, NV | | | |
| <input type="checkbox"/> Taittinger "La Francaise" Brut | \$98.00 | <u>0</u> | \$0.00 |
| Champagne France, NV | | | |
| <input type="checkbox"/> Bollinger, Special Cuvee, Brut | \$165.00 | <u>0</u> | \$0.00 |
| Champagne, NV | | | |
| <input type="checkbox"/> Louis Roederer Brut Rosé | \$175.00 | <u>0</u> | \$0.00 |
| Champagne, France, 2015 | | | |
| <input type="checkbox"/> Louis Roederer "CRISTAL" | \$485.00 | <u>0</u> | \$0.00 |
| Champagne, France, 2014 | | | |

White

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| <input type="checkbox"/> Domaine de la Pépière, Muscadet Sevre et Maine "Sur Lie" | \$125.00 | <u>0</u> | \$0.00 |
| Monnières-Saint-Fiacre, 2019 - 1.5L (magnum) | | | |
| <input type="checkbox"/> Domaine Thomas and Fils, Grand Chaille Sancerre | \$68.00 | <u>0</u> | \$0.00 |
| Loire Valley, 2021 | | | |
| <input type="checkbox"/> Domaine du Closer, La Jalousie | \$82.00 | <u>0</u> | \$0.00 |
| Savennières, 2020 | | | |
| <input type="checkbox"/> Domaines Barons de Rothschild Rieussec Bordeaux Blanc | \$71.00 | <u>0</u> | \$0.00 |
| Bordeaux, France 2020 | | | |
| <input type="checkbox"/> Domaine Long-Depaquit, Albert Bichot, Premier Cru-Vaillons Chablis | \$91.00 | <u>0</u> | \$0.00 |
| Bourgogne, France, 2020 | | | |

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| <input type="checkbox"/> Domaine de Montille, Chassagne Montrachet Burgundy, 2020 | \$185.00 | <u>0</u> | \$0.00 |
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Rosé

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| <input type="checkbox"/> BY.OTT Rosé Côtes de Provence, France 2021 | \$61.00 | <u>0</u> | \$0.00 |
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| <input type="checkbox"/> Clos Cibonne, Tibouren Rosé Côtes de Provence, 2020 | \$76.00 | <u>0</u> | \$0.00 |
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| <input type="checkbox"/> Domaines Ott, Château De Selle, Rosé Côtes de Provence, France 2020 | \$79.00 | <u>0</u> | \$0.00 |
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Beer, Cider & Cocktails

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| <input type="checkbox"/> Manor Hill IPA 6.8% ABV, Ellicott, MD, minimum 6 servings per order | \$10.00 | <u>0</u> | \$0.00 |
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| <input type="checkbox"/> Manor Hill Pilsner 5.3% ABV, Ellicott, MD, minimum 6 servings per order | \$10.00 | <u>0</u> | \$0.00 |
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| <input type="checkbox"/> Lillet Citrosé Cocktail Lillet Rosé, Meyer lemon, bergamot liquor, thyme, tonic, priced per serving | \$15.00 | <u>0</u> | \$0.00 |
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Non-Alcoholic Options

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| <input type="checkbox"/> Seasonal Mocktail Passionfruit, ginger, mint, kombucha, tonic, priced per serving | \$12.50 | <u>0</u> | \$0.00 |
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| <input type="checkbox"/> Sparkling Water Saint Aniol, 750ml, 4-5 servings per bottle | \$9.50 | <u>0</u> | \$0.00 |
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| <input type="checkbox"/> Natural Spring Water Saint Aniol, 750ml, 4-5 servings per bottle | \$9.50 | <u>0</u> | \$0.00 |
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| <input type="checkbox"/> Orange Juice Orange, Grapefruit, Pineapple, priced per serving | \$5.50 | <u>0</u> | \$0.00 |
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| <input type="checkbox"/> Soda Priced per serving | \$5.50 | <u>0</u> | \$0.00 |
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|---------------------------|---------------|
| Subtotal | \$0.00 |
| 25% Service Charge | \$0.00 |

10% F&B Tax **\$0.00**

Total **\$0.00**

This CURATED experience will be ready to enjoy upon arrival, and includes complimentary **ice** and use of the vessel's **premium on-board service ware** including **China, silverware, stemware, toasting flutes, beverage tubs, Champagne buckets, linens** and **beverage napkins** aboard the vessel venue.

Client notes:

