

## STARTERS, SOUPS & SALAD

### Red Snapper Mojito Ceviche\*

mint, mango, avocado and a splash of rum

### Trio of Cantaloupe, Honeydew and Watermelon ♡

vintage port wine and lime zest drizzle

### Crispy Hand-Rolled Vegetable Spring Rolls ♡

hoisin-peanut dip, lemongrass, cilantro

### Fortified Chicken Broth with Tortellini and Spinach

parmesan cheese

### Creamed Artichoke Bisque ♡

lemon, garlic and parsley gremolata

### Frozen Rum-Infused Piña Colada Soup ♡

refreshing coconut-pineapple smoothie

### Watercress, Red Radish, Iceberg Lettuce ♡

selection of homemade and low-fat dressings

## MAINS

### Conchiglie alla Campagnola ♡

pasta shells, marinara sauce, broccoli, capers and olives  
optional: add wok-fried chicken strips

### Basa with Pineapple-Papaya Salsa\*

pan-seared filet, pea pods, bamboo shoots, daikon sprouts, potato cake

### Roasted Pork with Apricot Glaze

white bean and smoked bacon ragout, roast potatoes

### Slow-Roasted Corn-Fed Prime Rib, Rosemary Jus and Horseradish Cream\*

corn-on-the-cob, char-grilled tomato, baked Idaho potato

### Cumin-Spiced Texas Beef Chili

corn bread, sour cream, Monterey Jack, spring onions

### Pad Thai - Southeast Asian Favorite ♡

wok-fried rice noodles with tofu, egg, vegetables, cilantro, chili  
lime, peanuts

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CRAFTED  
BY  
CURTIS STONE

Seafood Stew with Chilean Sea Bass, Black Mussels and Clams  
cream, fennel, toasted baguette

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*"Fresh seafood in a creamy broth, flavored with sautéed fennel and a variety of herbs, spices,  
seeds and seasonings. Enjoy the stew with lots of bread for soaking up every drop of broth."*  
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♡ Vegetarian

## PRINCESS DINNER

### Baltic Cuisine

#### History of Baltic Cuisine

A large pot for boiling and a heavy iron frying pan are the two ubiquitous cooking vessels found in traditional Baltic kitchens. A melting pot of cultures flavors each dish, with Lithuanian having Polish origins, Estonia's gastronomy nodding to the Scandinavians, and Latvian cuisine mixing with Germanic influences from when they ruled the region. Influenced by its location and weather, the Baltics have a short growing season, so there's less produce and more of an emphasis on grains and potatoes while windswept coastlines produce an abundance of seafood from icy waters.

### FEATURED BEVERAGES

Clos du Bois  
Chardonnay, California  
ripe pear, apple, citrus

Estancia  
Pinot Noir, California  
black cherry, plum  
and strawberry

## PRINCESS FAVORITES

Available every evening

#### Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

#### Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan, herb croutons  
anchovies upon request

#### Fettuccine Alfredo

#### An All-Time Princess Favorite

rich, comforting and entirely satisfying

#### Grilled Salmon with Herb & Lemon Butter\*

seasonal vegetables, parsley potatoes

#### Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

#### Princess Gourmet Beef Burger\*

Stilton cheese, sautéed mushrooms, French fries

 Vegetarian

\*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.