

STARTERS, SOUPS & SALAD

Shredded Duck and Pork Rillettes
crusty baguette, port wine-infused red onion, gherkins

Waldorf Salad with Stilton Mousse ♻️
green apple, celery and roasted walnuts

Crabmeat and Monterey Jack Cheese Quiche
savory pie crust, charred red pepper salsa

French Onion Soup
gruyère cheese crouton

Creamy Asparagus Soup
recipe from Master Chef Alfredo, poached salmon quenelles

Chilled Sweet Corn and Potato Soup ♻️
jalapeño, shredded basil, smoked tomatoes

**Butter Lettuce, Curly Endive, Radicchio
& Arugula Salad** ♻️
selection of homemade and low-fat dressings

MAINS

Tagliatelle con Pollo alle Erbe e Salsa di Broccoli
wide egg noodles, herbed chicken, broccoli pesto

Pan-Seared Barramundi
leeks, green asparagus, potato batons, grain mustard sauce

Home-Style Tofu with Shrimp
cabbage, shiitake mushrooms, soya and oyster sauce

Roasted Cornish Game Hen
potato & mushroom ragout, pea pods, pan jus

Medallions of Beef Tenderloin, Cognac & Peppercorn Demi-Glace*
roasted carrots and squash, parmesan-potato beignet

Roasted Rosemary Leg of Lamb*
string beans, Provençale tomato, chateau potatoes, mint jelly

Spinach & Potato Flan, Spicy Tomato Sauce ♻️
asparagus spears, zucchini batons, cherry tomatoes
roast potatoes

CAPTAIN'S WELCOME DINNER

Baltic Cuisine

Bountiful Arctic Waters

From ancient times, seafood has been vital to Scandinavian cuisine. Though it is widely enjoyed fresh, several techniques have been developed to preserve the ocean's bounty for later enjoyment. *Lutefisk* is a Nordic specialty of dried whitefish soaked in water and lye until it acquires a jelly-like consistency. *Surströmming* is a fermented dish of herring preserved in strong brine, and *gravad lax* is a Swedish delicacy of raw salmon cured in salt, sugar, and dill. There are as many ways of preparing fish as there are fish in the sea.

FEATURED BEVERAGES

Classic Bellini
sparkling wine, peach purée
pomegranate

Clos du Bois
Cabernet Sauvignon, CA
ripe blackberry, milk
chocolate, oak spice

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*

honey glazed Virginia ham, Brie cheese, 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.