

Captain's Gala Dinner

Ruby Princess

Appetizers

Tian of Crab, Scallop and Shrimp*
poached seafood layers with duo of caviar
and papaya dressing

- (V) Thai Wraps with Cucumber and Beansprouts
grilled spring onions and silky tofu in rice paper
roasted chili & rice wine vinaigrette

Escargots Bourguignon
glazed with shallots, parsley and garlic butter

Always Available

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

- (V) Classic Caesar Salad
crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons;
anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*
vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus
lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Truffle-Madeira Demi-Glace*
market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*
marinated choice American beef, slow roasted, served medium-well
with chimichurri or BBQ sauce, vegetables of the day and steak fries

(V) Vegetarian

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

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

Soups and Salad

Chicken and Vegetable Petite Marmite
double chicken broth with carrots, celery, turnip and zucchini

- (V) Roasted Tomato Cream Soup
brioche croutons and basil pesto swirl
- (V) Goat Cheese and Apple Soup with Grape Tempura
chilled goat cheese, honey and yogurt cream with crispy grapes
winning dish of the 3rd annual Bacardi bartender & chef cruise
competition awarded to Princess Cruises
- (V) Belgian Endive, Boston Lettuce and Tomato
choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Ravioli di Vitello in Salsa di Funghi Porcini
veal ravioli in creamy porcini mushroom sauce

- (V) Fettuccine Alfredo in Crisp Parmesan Basket
An All-Time Princess Favorite
rich, comforting and entirely satisfying

Main Courses

Pan-Fried Filet of Rockfish
served over creamy potato and leek ragout, truffle oil

Broiled Lobster Tail and King Prawns
with Lemon Butter Fondue
paired with a side of grilled asparagus and rice pilaf

Roasted Farm-Raised Pheasant with Thyme Jus
caramelized shallots, bean & bacon bundle and baked potatoes

Filet of Beef Wellington with Truffle-Madeira Demi-Glace*
spinach flan, glazed carrots and duchesse potatoes

Home-Style Cuisine: Red Wine Braised Beef Short Ribs
hearty vegetables and whipped potatoes

- (V) Rollatine Ripiene con Zucca, Mascarpone e Noci
baked crepes filled with roasted pumpkin, mascarpone and walnuts
thyme-cream sauce