

Captain's Gala Dinner

Regal Princess

Appetizers

Tian of Crab, Scallop and Shrimp*

poached seafood layers with duo of caviar and papaya dressing

(V) Thai Wraps with Cucumber and Bean Sprouts

grilled spring onions and silky tofu in rice paper roasted chili & rice wine vinaigrette

Escargots Bourguignon

glazed with shallots, parsley and garlic butter

Favorites

Chamisal Stainless, USA

ripe golden apple
tropical fruit

Zen of Zin, USA

juicy black berry
hint of herbs

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