



PRINCESS CRUISES

Wine Maker's Dinner
Aboard Regal Princess



A pairing of food & wine in collaboration with
Wine Maker Jon Emmerich of Silverado Vineyards
and Princess Cruises Master Chef Alfredo Marzi

*"Wine paired with the incomparable cuisine of
Regal Princess is a true recipe for happiness.
Enjoy your evening in the Private Wine Cellar!"*

- Jon Emmerich, Wine Maker

Silverado
VINEYARDS

Sauvignon Blanc

Silverado Miller Ranch, California

*Vibrant and exotic aromatics are coupled with an exciting
citrusy freshness in this wine*

Cabernet Sauvignon

Silverado Miller Ranch, California

*Beautifully balanced wine with velvety textured
cherry and plum features*

THE CAPTAIN

THE EXECUTIVE CHEF AND THE MAITRE D'

WELCOME YOU ABOARD THE REGAL PRINCESS



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

MENU

Chef's Prelude amuse gueule



Tian of Crabmeat, Avocado & Essence of Chilled Tomato

The tian dates back to at least the 18th century. Well-known as a prepared dish with layered ingredients, it can be thought of as a casserole with a specific arrangement of components. Tians can be served hot or cold, and may be composed of all sorts of ingredients.



Frisée Salad with Duck Confit*

Poached Hen Egg and Filo-Mushroom Crisp

Duck confit is considered to be a specialty of Gascony, France. It is prepared with duck legs using a centuries-old preservation process that consists of salt curing a piece of meat and then poaching it in its own fat. The French verb was first applied in medieval times to fruits cooked and preserved in sugar. The addition of the egg is a popular accompaniment to the confit dish.



Pork Tenderloin Medallions Topped with Spinach Ricotta Ravioli*

Today's Market Vegetables

Although no one can be sure when Ravioli were first made, written mentions first appear in 14th century manuscripts by Francesco di Marco Datini, a merchant of Prato, Tuscany. Historical references note that Bartolomeo Scappi served them to the papal conclave of 1549. In England, Ravioli were listed as "rauioles" in a 14th century cookbook called *The Forme of Cury* compiled around 1390 by the master-cooks of King Richard II.



Crêpes Suzette

Prepared Tableside in a Sauce made of Orange Peel, Sugar and a Combination of Liqueurs

In 1895 Prince Edward of Wales hosted a luncheon at the Café de Paris in Monte Carlo. One guest attending was accompanied by his daughter. As their assistant waiter Henri Charpentier prepared crepes tableside, the alcohol unexpectedly ignited, thus flambéing the sauce and serendipitously creating a new taste sensation. When asked what he planned to call his new creation, Charpentier offered "Crepes Princesse" but Edward, in honor of his guest's young daughter requested that he name it Crêpes Suzette and hence, a classic was born.