



## PRINCESS CRUISES

### Wine Maker's Dinner Aboard Regal Princess



A pairing of food & wine in collaboration with  
Wine Maker Bertrand Straebler of Laboure-Roi  
and Princess Cruises Master Chef Alfredo Marzi

*"My vocation is to pass on my creative work, to give  
pleasure to all those who love great Burgundy wines and  
share my simple passion. Wine! A perfect match with  
the fine dining on board the Regal Princess"*

- Bertrand Straebler, Wine Maker



### LABOURÉ-ROI

Pouilly Fuissé Vallon d'Or Labouré-Roi, Mâconnais, France

*Mineral notes develop into smoky, toasty nuances  
with hints of orange blossoms*

Gevrey Chambertin Labouré-Roi, Côtes-de-Nuits, France

*This lively Pinot Noir is rich and complex and has spicy nutmeg  
and liquorice 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



### **Panko Coated Crisp Fried Tiger Shrimp**

Wakame Seaweed Salad & Wasabi Emulsion

Panko are breadcrumbs used in Japanese style fried cooking  
They are coarser than typical breadcrumbs and make  
a crunchier, crustier coating



### **Consommé Celestine**

Celestine is one of the favored consommé preparations  
in France, and is frequently served with Sunday meals in  
country homes. The Celestines were recognized as a branch  
of the Benedictines, Celestine being a monk so named  
after Pope Celesten. St. Celestine is commemorated  
on April 6th each year



### **Classic Revival Steak Diane\***

Hunter's Goddess

According to mythology, a hunter happened upon  
the Roman Goddess Diana as she was bathing  
Diana, outraged, turned the hapless hunter into a stag  
This fable may explain why Diana is accompanied by  
a deer in many artistic depictions. In the 19th century  
sauces prepared "à la Diane" were dedicated to Diana  
and appropriately, originated as an accompaniment to  
venison The first mention of Sauce Diane comes from  
"the king of the chefs" Auguste Escoffier in 1907



### **Mohr im Hemd**

Chocolate Hazelnut Pudding with Hot Chocolate Sauce  
and Whipped Cream

This typical Viennese dessert is in fact a small, dark bundt  
cake. Verdi's 'Otello' was performed at Vienna's Hofoper  
(court opera) for the first time on march 14 in 1888  
In memory of the main character, a colored general, many  
Viennese coffeehouses reacted by offering an adequate  
confection of pastry