



PRINCESS CRUISES

Wine Maker's Dinner Aboard Regal Princess



A pairing of food & wine in collaboration with
Wine Maker Michael Mondavi Family Wines and
Princess Cruises Master Chef Alfredo Marzi

*"I am always telling consumers instead of relying totally
on critics, drink what you like and like what you drink.
Enjoy your dinner on the magnificent Regal Princess!"*

- Michael Mondavi, Wine Maker

M
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MICHAEL
MONDAVI
F A M I L Y
Estate

Donnafugata Anthilia, Sicilia, Italy
*Ansonica and Caterratto grapes craftfully blended to create
elegant fruit sensations with notes of peaches and plums*

Petite Sirah Spellbound, California, USA
*Intense colors and aromatics of black fruits
vanilla bean and roasted coffee*

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



White Bean Veloute and Chorizo

with Langoustine Flambé and Calvados

In French, 'Veloute' literally means "velvety". Seemingly it was introduced into the English language in the early nineteenth century. The history of soup is probably as old as the history of cooking. The modern restaurant industry is said to be based on soup. Restoratifs - meaning soup, consommé, bouillon, or broth (wheron the word "restaurant" comes) were the first items served in public restaurants in 18th century Paris. Classic French cuisine generated many of the soups we know today



Asiago Cheese Stuffed Gnocchi

with Portobello Mushroom Cream Sauce

Gnocchi has been a traditional Italian pasta type since Roman times and is probably Middle Eastern in origin. It was introduced to Italy by Roman legions during the empire's conquest of the European continent. The use of potato is a relatively recent innovation occurring after its introduction to Europe in the 16th century



Tournedos 'Rossini'*

Today's Market Vegetables, Roast Château Potatoes

Created for the famed composer Gioachino Rossini by French Master Chef Marie-Antoine Carême. The dish comprises of a filet mignon of beef served on a crouton topped with a slice of foie gras terrine and finished with truffled madeira demi-glace sauce



Napoleon of Three Mousses

Chocolate, Coffee & Cointreau

The "Napoleon" is thought to originate in Naples, southern Italy. Its spelling is a mis-translation of Napolitain. The idea of the dessert was altered with the rise of Emperor Napoleon of France. Despite his name being used in translation to describe the confection, there is no evidence that connects it to the emperor himself. The dessert may be a descendant or variation of filo, the pastry dough known to ancient Middle Eastern and Greek cooks