

## STARTERS, SOUPS &amp; SALAD

**Game & Wild Mushroom Paté\***

port wine glass and sauté bouquet

**Prickly Pear & Sweet Pineapple** 🍷

chili flakes, fresh mint and a splash of tequila

**Warm Crab & Artichoke Dip**

with Baguette Chips

seasoned with Old Bay spice and Dijon mustard

**Cock-a-Leekie Soup**

traditional Scottish chicken broth with rice, leeks and scallions

**Smoked Haddock & Potato Chowder**

classic and rich New England white fish soup

**Chilled Granny Smith and Cider Soup** 🍷

yogurt cream with cinnamon and calvados brandy

**Seasonal Field Greens with Shredded Carrots**

and Cherry Tomatoes 🍷

selection of homemade and low-fat dressings

## MAINS

**Rotelle con Coda di Manzo Brascata**

braised oxtail over wagon wheel pasta

**Steamed Cod over Warm Lentil Salad\***

firm-fleshed cod filet with Dijon-balsamic dressing, boiled potatoes

**Grilled Seafood Skewer with Mango & Lime Salsa**

salmon, red snapper, shrimp and sea scallops, bok choy, jasmine rice

**Grilled Chicken Paillard**

amber ale &amp; onion gravy, gratinated tomato, French fries

**Beef Cottage Pie** 🍷

cheddar cheese, vegetables and mashed potato

**Pad Thai - Southeast Asian Favorite** 🍷

wok-fried rice noodles with tofu, egg, vegetables, cilantro, chili


lime, peanuts



CURTIS STONE

**Roasted Pork Belly**

homemade applesauce, crispy roasted potatoes, sautéed spinach

*"Pork belly is one of my favorite cuts of meat. Roasting it, so it has a moist meaty inside, reminds me of how my mum used to cook it."*British Isles - Baltic Cuisine 

## An Apple a Day

In Normandy, France, the hills bloom with the bounty of apple trees and their humble fruit. Cider-making in France dates to as early as the sixth century. By the Middle Ages, it was a common drink at the family table. French cider is not the same as hard cider. It is a light libation with less than five percent alcohol and has been described as the "champagne of the apple". Calvados, a rich brandy made with distilled apple cider stored in oak barrels is traditionally served as a digestif. Taste the fresh cider taste in our *Chilled Granny Smith and Cider Soup* with a dash of calvados!

## FEATURED BEVERAGES

**Hague**Riesling, Washington  
apricot, peach, melon**Zen of Zin**Zinfandel, California  
juicy blackberry  
hint of herbs

## PRINCESS FAVORITES

Available every evening

**Shrimp Cocktail**

an American classic with horseradish-spiked cocktail sauce

**Classic Caesar Salad** 🍷crisp romaine lettuce, caesar dressing, parmesan, herb croutons  
anchovies upon request**Fettuccine Alfredo**

An All-Time Princess Favorite 🍷

rich, comforting and entirely satisfying

**Grilled Salmon with Herb & Lemon Butter\***

seasonal vegetables, parsley potatoes

**Country Chicken**

pan-seared breast, fragrant thyme jus and harvest vegetables

**Princess Gourmet Beef Burger\***

chorizo sofrito, queso blanco, French fries

**🍷 Vegetarian**

Regional United Kingdom Baltic Flavors

*"Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."**If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maître d'Hôtel.*