


STARTERS, SOUPS & SALAD


Applewood Smoked Duck Breast*
cranberry-blackberry relish, baby greens


Waldorf Salad with Stilton Mousse 
green apple, celery and roasted walnuts

Crabmeat and Monterey Jack Cheese Quiche
savory pie crust, charred red pepper salsa

French Onion Soup
gruyère cheese crouton

Creamy Asparagus Soup
recipe from Master Chef Alfredo, poached salmon quenelles

Chilled Sweet Corn and Potato Soup 
jalapeño, shredded basil, smoked tomatoes

Butter Lettuce, Curly Endive, Radicchio & Arugula Salad 
selection of homemade and low-fat dressings

MAINS

Farfalle alla Rustica
bow tie pasta, tender veal, fresh basil, morel mushrooms, cream sauce


Pan-Seared Barramundi
leeks, green asparagus, potato batons, grain mustard sauce

Shrimp "Daniele"
broiled tiger shrimp, Café de Paris butter, broccoli vegetable fried rice


Roasted Cornish Game Hen
potato & mushroom ragout, pea pods, pan jus

Grilled Medallions of Beef Tenderloin*
carrots, roasted squash, almond croquettes, truffle demi-glace

Roasted Rosemary Leg of Lamb*
string beans, Provençale tomato, chateau potatoes, mint jelly

Spinach & Potato Flan, Spicy Tomato Sauce 
asparagus spears, zucchini batons, cherry tomatoes roasted potatoes

CAPTAIN'S WELCOME DINNER

British Isles - Baltic Cuisine 

Bountiful Arctic Waters

From ancient times, seafood has been vital to Scandinavian cuisine. Though it is widely enjoyed fresh, several techniques have been developed to preserve the ocean's bounty for later enjoyment.

Lutefisk is a Nordic specialty of dried whitefish soaked in water and lye until it acquires a jelly-like consistency. Surströmming is a fermented dish of herring preserved in strong brine, and gravad lax is a Swedish delicacy of raw salmon cured in salt, sugar, and dill. There are as many ways of preparing fish as there are fish in the sea.

FEATURED BEVERAGES

Classic Bellini
sparkling wine, peach purée, pomegranate


Tangley Cakes
Merlot, California red fruit, currant chocolate

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*
honey glazed Virginia ham, Brie cheese, French fries

 Vegetarian  Regional United Kingdom-Baltic Flavors

*Consuming undercooked or raw meats, poultry, seafood, 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'Hotel.