

# Chef's Dinner

Emerald Princess



## Giuseppe Pollara

Chef Pollara hails from Sicily. In 1969 he graduated from the Culinary College in Palermo and worked for several luxury hotels and cruise lines prior to becoming a part of the Princess family as a Sous Chef on the Pacific Princess in 1984. He had the honor of cooking for Her Majesty, Queen Elizabeth II at the celebration for the 150th anniversary of P & O.

In 1989 Giuseppe was appointed Executive Chef and today he oversees a brigade of 230 Galley Staff from all around the world. He is a gold medal award winner of the Italian Chef's Academy and a member of the "Confrerie de la Chaine des Rotisseurs". At home he enjoys cooking for family and friends and collecting antique culinary books.

## Always Available

### Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

### (V) Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

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

vegetables of the day and parsley potatoes

### Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

### Grilled Beef Filet Medallions, Demi-Glace and Stilton Crumble\*

market fresh vegetables and roast potatoes

### Spice-Rubbed Tri Tip Roast\*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

### Princess Sirloin Beef Burger "Oscar" topped with Blue Crab, Asparagus and Hollandaise Sauce\*

ground fresh daily, cooked to order and served with gourmet fries

### (V) Vegetarian

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel

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

## Appetizers, Soups and Salads

- Quail & Venison Terrine\*  
gingered red and white onion compote, mesclun salad
- (V) Twice Baked Goat's Cheese Souffle  
garlic sabayon
- (V) Cream of Wild Mushroom Soup  
sun-blushed roma tomatoes
- (V) Boston Bibb Lettuce  
tossed in shallot vinaigrette

## Signature Pasta

Available as an appetizer or main course and served with freshly grated parmesan cheese

- (V) Potato Gnocchi in Provencale Tomato Sauce  
served with crisp-fried zucchini
- (V) Fettuccine Alfredo in Crisp Parmesan Basket  
An All-Time Princess Favorite  
rich, comforting and entirely satisfying

## Intermezzo

- (V) Strawberry Sorbet  
infused with lemon and wild thyme

## Main Courses

Skillet-Fried Orange Roughy with Tomato & Caper Dressing  
on potato, green bean, Bermuda onion and black olive hash

Seared Diver Scallops in Three Citrus Nage\*  
freshly squeezed lemon, lime & orange juice reduced with white wine  
and bound with butter, warm vegetable juliennes and red bliss potatoes

Cocoa Spice Rubbed Pork Tenderloin with Natural Jus\*  
eggplant & zucchini ratatouille, truffled mashed potatoes

Trilogy of Lamb Loin Chop, Braised Veal Breast & Chicken Kebab\*  
with piquant sauce, garlic sauteed spinach, cherry tomatoes  
and croquette potatoes

**Home-Style Cuisine:** Crispy Southern Skillet-Fried Chicken  
served with cole slaw and French fries

## Dessert

### After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Café Latte	\$ 2.50
	Mocha	\$ 2.50
	Cappuccino	\$ 2.50
	Espresso	\$ 1.75
	Double Espresso	\$ 2.50
Dessert Wine	Errazuriz Late Harvest, Sauvignon Blanc by the glass	\$ 3.95
	<i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Port Wine and Sherry	Sandeman's Port (20 Years)	\$ 7.25
	Harvey's Bristol Cream	\$ 4.95
	Tio Pepe	\$ 4.95
	Dry Sack	\$ 4.95
Liqueurs and Cordials	Amaretto di Saronno	\$ 5.75
	Drambuie	\$ 5.75
	Grand Marnier	\$ 5.75
	Kahlua	\$ 5.75
	Frangelico	\$ 5.75
	Brogan's Irish Cream	\$ 5.75
	B&B D.O.M.	\$ 5.75
	Sambuca	\$ 5.75
	Tia Maria	\$ 5.75
	Galliano	\$ 5.75
Southern Comfort	\$ 5.75	
Cognac	Courvoisier V.S.O.P.	\$ 7.25
	Courvoisier Napoleon	\$ 9.50
	Remy Martin V.S.O.P.	\$ 7.25
	Remy Martin X.O.	\$10.75

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## Desserts

### **Chocolate Lovers Delight**

dark chocolate truffle mousse, tiny gateau opera, velvet chocolate brownie

### **Sugar Free Coconut Cake**

raspberry sauce

### **Princess Love Boat Dream**

rich chocolate mousse on brownie

### **Traditional New York Cheesecake**

macerated strawberries

### **French Vanilla Bean Crème Brulee**

with sugar cane crust, lemon madeleines

### **Ice Cream**

chocolate peanut butter, amaretto, raspberry sorbet

### **Create Your Own Sundae**

vanilla or chocolate ice cream, strawberry, chocolate, butterscotch  
caramel or pineapple toppings, whipped cream

### **Sweet & Nutritious Fruits**

lemon twist, mint leaf

### **Coffee or Tea with Homemade Mignardises**