

Princess Dinner

Emerald Princess

Appetizers

Cold Smoked Salmon and Soused Crayfish Tails*
bloody mary marinated crayfish served with dilled cucumber salad

- (V) Deep Fried Sushi with Bacardi Wasabi Emulsion and Kimchi
tempura fried vegetable rice rolls and spicy marinated cabbage
winning dish of the 6th annual Bacardi bartender & chef cruise competition
awarded to Princess Cruises

Chicken Liver Tartlet with Fried Onions
sauteed liver tossed with Madeira jus and served in crisp pastry case

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, Bearnaise Sauce*
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 topped with Honey Glazed
Virginia Ham and Brie Cheese*
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.

Soups and Salads

Alaskan Style Seafood Soup
with white fish, salmon, shrimp, mussels and crostini

(V) Roasted Garlic Cream Soup
topped with sage and cheese croutons

(V) Chilled Creamed Coconut Soup
sweet, cool and smooth, garnished with lychees

(V) Garden Mixed Greens, Radicchio & Cucumber Shoestrings
choice of homemade and low-fat dressings

Signature Pastas

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

Spaghetti Carbonara
traditional pasta dish with bacon, cream and egg

(V) Fettuccine Alfredo in Crisp Parmesan Basket
An All-Time Princess Favorite
rich, comforting and entirely satisfying

Main Courses

Lemon Sole Filets "Colbert"
shallow-fried and served with parsley & tarragon compound butter
wilted spinach and boiled potatoes

Tandoori Fire-Roasted Tiger Prawns
yogurt raita, saffron-scented basmati rice and crisp poppadums

Roast Beef with Yorkshire Pudding and Gravy*
traditional English fare accompanied by horseradish cream, glazed carrots
green peas and roast potatoes

Red Wine and Shiitake Braised Beef Short Ribs
with a side of root vegetables, baby onions and forked mash potatoes

Home-Style Cuisine: Classic Turkey Pot Pie
white meat & vegetables bound in creamy wine sauce baked in flaky pastry

(V) White, Kidney and Red Bean Cassoulet
simmered in tomato-herb gravy gratinated with parmesan cheese
and served with grilled polenta

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

Frozen Chocolate Praline Torte

Decadent Drambuie Soufflé
with pear sauce

Sugar-Free Fresh Fruit Tart
whipped cream

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
English toffee, cookies & cream, apple cider 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