

Princess Dinner

Emerald Princess

Appetizers

Peruvian Scallop Ceviche with Avocado Fan*
marinated with lime and lemon juice, cilantro, bell pepper, tomato
and bermuda onion

- (V) Marinated Goat Cheese and Vegetable Antipasto
with Basil Oil
grilled eggplant, zucchini, bell pepper and tomatoes

Wild Mushroom Tartlet
creamy veal demi-glace, shiitake, porcini and enoki with truffle oil
and rock salt

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, Onion Gravy*
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 "Triple Cheese"
topped with Gruyere, Emmentaler and Comte*
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

Oyster, Spinach & Potato Cream Soup
scented with tarragon and basil oil

Olde English Lamb & Barley Soup
rich broth enhanced with scallion and diced root vegetables

- (V) Chilled Celery & Apple Cream Soup
garnished with chestnut, crisp apple and a hint of nutmeg
- (V) Seasonal Mixed Greens with Beets and Cherry Tomatoes
choice of homemade and low-fat dressings

Signature Pastas

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

- (V) Trenette alla Moda Ligure
thin noodles with basil pesto, red skin potatoes and string beans
- (V) Fettuccine Alfredo in Crisp Parmesan Basket
An All-Time Princess Favorite
rich, comforting and entirely satisfying

Main Courses

Pan-Seared Filet of Orange Roughy over Melted Leeks
with a light chive butter sauce and saffron potatoes

Grilled Calamari Steak with Champagne Beurre Blanc
tiny shrimp and diced tomato in butter sauce, wilted spinach
and roast potatoes

Asian-Spiced Duck Breast with Honey-Garlic Glaze*
baby bok choy, ginger, star anise and fondant potatoes

Oven-Roasted Prime Rib with Natural Pan Juice*
carved to order with apple-horseradish cream, provencale tomato
and brioche potatoes

Home-Style Cuisine: Skirt Steak Fajitas with Flour Tortillas
beef strips sauteed with pepper flakes and cumin, served with sour cream
tomato salsa and guacamole

- (V) Tempura of Seasonal Vegetables
crisp-fried onion rings, sugar snap peas, zucchini and cauliflower
with shiitake-hoisin dipping sauce

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

Black Forest Cake with Sour Cherries and Kirschwasser

Orange Grand Marnier Souffle

vanilla bean sauce

Sugar-Free Strawberry Mousse with Mascarpone Cream

strawberry stew

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

caffé latte, orange pineapple, vodka lime 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