

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
	<b>by the glass</b> <i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Port Wine and Sherry	<b>Sandeman's Port (20 Years)</b>	\$ 7.25
	<b>Harvey's Bristol Cream</b>	\$ 4.95
	<b>Tio Pepe</b>	\$ 4.95
	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

**Flourless Chocolate Cake with Double Cream**  
steeped berries

**Warm Passion Fruit Soufflé**  
vanilla custard

**Sugar-Free Mango Cheesecake**  
mango salsa

**Ice Cream**  
hazelnut, chocolate chip, honeydew sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

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## Tonight's Selection

**Baked Alaska on Parade**  
chocolate sauce

**Deep Dish Apple Pie**  
vanilla sauce

**Sugar-Free Chocolate-Tapioca Pudding**  
whipped cream and almonds

**Ice Cream**  
rhubarb, rum & raisin, dark cherry sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macarated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

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## Tonight's Selection

**Ice Cream Bombe "Diplomate"**  
chocolate sauce

**Deep Dish Apple Pie**  
vanilla sauce

**Sugar-Free Chocolate-Tapioca Pudding**  
whipped cream and almonds

**Ice Cream**  
rhubarb, rum & raisin, dark cherry sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

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## Tonight's Selection

**Burned Rhubarb Napoleon**  
nectarine ice cream

**Apple and Walnut Spring Rolls**  
raspberry-pepper dipping sauce

**Sugar-Free Milk Chocolate Mousse Cake**  
dollop of whipping cream

**Ice Cream**  
strawberry, butter toffee, red currant sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

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## Tonight's Selection

**Frozen Chocolate Praline Torte**  
almond florentine crisp

**Decadent Drambuie Soufflé**  
presented with pear sauce

**Sugar-Free Fresh Fruit Tart**  
whipped cream

**Ice Cream**  
English toffee, cookies & cream, apple cider sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macarated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

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## Tonight's Selection

**Toffee Almond Bar with Chocolate Chips**  
pistachio sauce

**Viennese Apple Strudel with Vanilla Sauce**  
served à la mode with ice cream

**Sugar-Free Coffee Mousse Cake**  
whipped cream

**Ice Cream**  
rocky road, butter pecan, pineapple sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

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## Tonight's Selection

**Black Forest Cake with Sour Cherries and Kirschwasser**  
chocolate shavings

**Orange Grand Marnier Soufflé**  
vanilla bean sauce

**Sugar-Free Strawberry Mousse with Mascarpone Cream**  
strawberry stew

**Ice Cream**  
caffé latte, orange pineapple, vodka lime sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf



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## Tonight's Selection

**Traditional Florida Key Lime Pie**  
whipping cream

**Warm Chocolate Fudge Cookie**  
vanilla bean ice cream, fudge topping

**Sugar-Free Warm Hazelnut-Pumpkin Pudding**  
five-spice sauce

**Ice Cream**  
piña colada, honey yogurt, chocolate sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macarated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf



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## Tonight's Selection

### **Pecan Butterscotch Tart**

marsala zabaglione sauce

### **Warm Brownie with Hot Fudge Sauce**

vanilla ice cream

### **Sugar-Free Pink Grapefruit Tart**

citrus-vodka sauce

### **Ice Cream**

espresso, dulce de leche, mango sorbet

## Always Available

### **Princess Love Boat Dream**

rich chocolate mousse on brownie

### **Traditional New York Cheesecake**

macerated strawberries

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

sugar cane crust, lemon madeleines

### **Create Your Own Sundae**

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

### **Brie & Gouda Cheese**

### **with Dried Apricots in Port Wine Syrup**

Belgian endive and browned almonds

### **Sweet & Nutritious Fruits**

lemon twist, mint leaf

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	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

**Crusty Banana Tart with Hazelnut Streusel**  
chocolate ice cream

**Cherries Jubilee**  
French vanilla ice cream

**Sugar-Free Mango and Macadamia Nut Samosas**  
coconut-mint dip

**Ice Cream**  
fudge brownie, cookies & cream, blueberry sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
	<b>by the glass</b> <i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Port Wine and Sherry	<b>Sandeman's Port (20 Years)</b>	\$ 7.25
	<b>Harvey's Bristol Cream</b>	\$ 4.95
	<b>Tio Pepe</b>	\$ 4.95
	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

**Rum & Raisin Panna Cotta with Chocolate Sauce**  
sugar-glazed puff pastry

**Mango Strudel, Lime Sauce**  
whipping cream

**Sugar-Free Guava Napoleon**  
vanilla pastry cream

**Ice Cream**  
mocha fudge, triple chocolate, piña colada sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macarated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
	<b>by the glass</b> <i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
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	<b>Harvey's Bristol Cream</b>	\$ 4.95
	<b>Tio Pepe</b>	\$ 4.95
	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

**Chocolate Pudding Pie with Sweet-Tangy Cream**  
shaved chocolate flakes

**French Vanilla Soufflé**  
Lady Godiva cream sauce

**Sugar-Free Buttermilk Crepes with Chocolate-Cream  
Cheese Filling**  
sugar-free ice cream

**Ice Cream**  
Jamaican coffee, chocolate marshmallow, peach daiquiri sorbet

**Petits Fours**

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
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	<b>Tio Pepe</b>	\$ 4.95
	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

### Original Sacher Torte

as created by Franz Sacher in 1832 for Fuerst Metternich

### Butternut Pecan Pudding

butterscotch sauce

### Sugar-Free Vanilla and Chocolate Napoleon

citrus-mint salad

### Ice Cream

stracciatella, caffè latte, champagne sorbet

## Always Available

### Princess Love Boat Dream

rich chocolate mousse on brownie

### Traditional New York Cheesecake

macerated strawberries

### French Vanilla Bean Crème Brulee

sugar cane crust, lemon madeleines

### Create Your Own Sundae

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

### Brie & Gouda Cheese

### with Dried Apricots in Port Wine Syrup

Belgian endive and browned almonds

### Sweet & Nutritious Fruits

lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
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	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

### Carrot Cake

with cream cheese frosting

### Soft-Center Warm Chocolate Hazelnut Pudding

vanilla ice cream, chocolate sauce

### Sugar-Free Cream Puff Swan

whipping cream

### Ice Cream

Nutella, maple pecan, mango tamarind sorbet

## Always Available

### Princess Love Boat Dream

rich chocolate mousse on brownie

### Traditional New York Cheesecake

macerated strawberries

### French Vanilla Bean Crème Brulee

sugar cane crust, lemon madeleines

### Create Your Own Sundae

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

### Brie & Gouda Cheese

**with Dried Apricots in Port Wine Syrup**

Belgian endive and browned almonds

### Sweet & Nutritious Fruits

lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
	<b>by the glass</b> <i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
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	<b>Harvey's Bristol Cream</b>	\$ 4.95
	<b>Tio Pepe</b>	\$ 4.95
	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

**White Chocolate Mocha Tart**  
chocolate ice cream

**Sour Cream Apple Pie with Streusel Crumble**  
served à la mode

**Sugar-Free Cinnamon-Spiced Pear Poached in Grape Juice**  
cream cheese dumpling

**Ice Cream**  
butter almond, praline and cream, watermelon sorbet

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf



# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
	<b>by the glass</b> <i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
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	<b>Harvey's Bristol Cream</b>	\$ 4.95
	<b>Tio Pepe</b>	\$ 4.95
	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

- Tiramisu**  
espresso, zabaglione cream and bittersweet cocoa
- Cassata alla Siciliana**  
ice cream trilogy with candied fruits
- Sugar-Free Mochaccino Semifreddo**  
orange stew
- Ice Cream**  
gelato allo zabaglione, gelato al torroncino  
sorbetto al limoncello di sorrento

## Always Available

- Princess Love Boat Dream**  
rich chocolate mousse on brownie
- Traditional New York Cheesecake**  
macerated strawberries
- French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines
- Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream
- Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds
- Sweet & Nutritious Fruits**  
lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
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	<b>Tio Pepe</b>	\$ 4.95
	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

### Chocolate Panna Cotta

banana compote

### Hazelnut Semifreddo

praline crunch and caramel drizzle

### Sugar-Free Milk Chocolate Swirl Cheesecake

berry sauce

### Ice Cream

zuppa inglese, pistachio, sorbetto all arancio

## Always Available

### Princess Love Boat Dream

rich chocolate mousse on brownie

### Traditional New York Cheesecake

macerated strawberries

### French Vanilla Bean Crème Brulee

sugar cane crust, lemon madeleines

### Create Your Own Sundae

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

### Brie & Gouda Cheese

### with Dried Apricots in Port Wine Syrup

Belgian endive and browned almonds

### Sweet & Nutritious Fruits

lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
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Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

### Chocolate Lovers Delight

dark chocolate truffle mousse, tiny gateau opera  
velvet chocolate brownie

### Sugar Free Coconut Cake

raspberry sauce

### Ice Cream

chocolate peanut butter, amaretto, pine-orange sorbet

### Coffee or Tea with Homemade Mignardises

## Always Available

### Princess Love Boat Dream

rich chocolate mousse on brownie

### Traditional New York Cheesecake

macerated strawberries

### French Vanilla Bean Crème Brulee

sugar cane crust, lemon madeleines

### Create Your Own Sundae

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

### Brie & Gouda Cheese

### with Dried Apricots in Port Wine Syrup

Belgian endive and browned almonds

### Sweet & Nutritious Fruits

lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
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	<b>Tio Pepe</b>	\$ 4.95
	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

**Warm Apple Crumble, Chocolate Marquise  
Raspberry Panna Cotta**

**Sugar-Free Chocolate Mint Cake**  
vanilla sauce

**Ice Cream**  
chocolate fudge, Kahlua mascarpone, raspberry sorbet

**Coffee or Tea with Homemade Mignardises**

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

Coffee	<b>Café Latte</b>	\$ 2.50
	<b>Mocha</b>	\$ 2.50
	<b>Cappuccino</b>	\$ 2.50
	<b>Espresso</b>	\$ 1.75
	<b>Double Espresso</b>	\$ 2.50
Dessert Wine	<b>Errazuriz Late Harvest, Sauvignon Blanc</b>	\$ 3.95
	<b>by the glass</b> <i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Port Wine and Sherry	<b>Sandeman's Port (20 Years)</b>	\$ 7.25
	<b>Harvey's Bristol Cream</b>	\$ 4.95
	<b>Tio Pepe</b>	\$ 4.95
	<b>Dry Sack</b>	\$ 4.95
Liqueurs and Cordials	<b>Amaretto di Saronno</b>	\$ 5.75
	<b>Drambuie</b>	\$ 5.75
	<b>Grand Marnier</b>	\$ 5.75
	<b>Kahlua</b>	\$ 5.75
	<b>Frangelico</b>	\$ 5.75
	<b>Irish Cream</b>	\$ 5.75
	<b>B&amp;B D.O.M.</b>	\$ 5.75
	<b>Sambuca</b>	\$ 5.75
	<b>Tia Maria</b>	\$ 5.75
	<b>Galliano</b>	\$ 5.75
<b>Southern Comfort</b>	\$ 5.75	
Cognac	<b>Courvoisier V.S.O.P.</b>	\$ 7.25
	<b>St. Remy V.S.O.P.</b>	\$ 6.95
	<b>Remy Martin V.S.O.P.</b>	\$ 7.25
	<b>Remy Martin X.O.</b>	\$10.75

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

## Tonight's Selection

**Oreo Cookie Crusted Peanut Butter Chocolate Pie**  
strawberry sauce

**Bananas Foster Flambé**  
à la mode

**Sugar-Free Semolina Tart**  
fresh berries

**Ice Cream**  
chocolate-raspberry swirl, mango, pink grapefruit sorbet

**Gourmandises**

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

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## Tonight's Selection

**Meringue Pavlova with Custard Cream and Seasonal Fruit**  
summer berry sauce

**Peach and Blueberry Cobbler**  
butter crumble topping

**Sugar-Free Passion Fruit Mousse Cake**  
whipped cream

**Ice Cream**  
yellow peach, Nutella, passion fruit sorbet

### Gourmandises

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf

# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

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## Tonight's Selection

**Floating Islands in Vanilla Sauce**  
caramel drizzle

**Milky Chocolate-Hazelnut Soufflé**  
warm amaretto sabayon

**Sugar-Free Cherry Trifle**  
chocolate wafer

**Ice Cream**  
praline, tiramisu, mandarin sorbet

**Petits Fours**

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf



# Dessert

## After Dinner Drinks, Digestifs, Dessert Wine

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	<b>Remy Martin X.O.</b>	\$10.75

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## Tonight's Selection

**Banana Cream Pie with Bavarian Cream**  
chocolate-vanilla swirl

**Warm Citrus Fruit Soufflé**  
orange-lemon sauce

**Sugar-Free Semi-Frozen Blueberry Parfait**  
blueberry sauce

**Ice Cream**  
mint-chocolate chip, macadamia nut, basil lime sorbet

**Petits Fours**

## Always Available

**Princess Love Boat Dream**  
rich chocolate mousse on brownie

**Traditional New York Cheesecake**  
macerated strawberries

**French Vanilla Bean Crème Brulee**  
sugar cane crust, lemon madeleines

**Create Your Own Sundae**  
vanilla or chocolate ice cream  
strawberry, chocolate, butterscotch, caramel  
or pineapple toppings, whipped cream

**Brie & Gouda Cheese**  
**with Dried Apricots in Port Wine Syrup**  
Belgian endive and browned almonds

**Sweet & Nutritious Fruits**  
lemon twist, mint leaf