



IN CELEBRATION OF OUR 50TH ANNIVERSARY, we invite you on a special culinary journey through the decades to sample cuisine reflective of our history, and enjoy with our compliments this exclusive keepsake menu as a memory of the evening.

THE SIXTIES & SEVENTIES

Nouveau Classic

Duck Terrine, Apricot Preserves
brioche & Porcini Mushroom Cappuccino Soup
pesto, garlic chips

THE EIGHTIES & NINETIES

Californian Fusion & Mediterranean

Ossobuco Agnolotti *crisp sage, veal reduction* or Panaché of Greens, Balsamic & Walnut Vinaigrette
rosemary flatbread, goat's cheese and olive tapenade

INTERMEZZO

Blueberry Mojito Sorbet, Candied Lemon

THE TWO THOUSANDS

Modern Classical

Filet of Turbot, Truffle Chive Sauce *potato & celeriac mousseline* or Malabar Peppered Beef Tournedos*
roasted onion tart, horseradish jus

THE TWENTY-TENS

New Retro Era



Chocolate Raspberry Mousse with Vanilla Crème
Brulee and Crunchy Shortbread

Master chocolatier and pastry chef Norman Love, who trained in France, has crafted this dessert using Guittard chocolate, raspberries and the inspiration of Princess' Love Boat Dream dessert. This extraordinary treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises in celebration of our 50th Anniversary.

Orange Grand Marnier Soufflé *french vanilla anglaise* or Pinot Noir Poached Pear *(no sugar added)*
whipped mascarpone & spiced date crème

Ice Cream: Dulce de Leche, Cappuccino, Coconut Malibu

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