



PRINCESS CRUISES

**Wine Maker's Dinner
Aboard Royal Princess**



A pairing of food & wine in collaboration with Wine Maker Bertrand Straebler of Laboure-Roi and Princess Cruises Master Chef Alfredo Marzi

“My vocation is to pass on my creative work, to give pleasure to all those who love great Burgundy wines and share my simple passion. Wine! A perfect match with the fine dining on board the Royal Princess”

– Bertrand Straebler, Wine Maker



LABOURÉ-ROI

Pouilly Fuissé Vallon d'Or Labouré-Roi
Mâconnais, France

Mineral notes develop into smoky, toasty nuances with hints of orange blossoms

Gevrey Chambertin Labouré-Roi
Côte-de-Nuits, France

This lively Pinot Noir is rich and complex and has spicy nutmeg and liquorice features



Captain Tony Draper
Master, M/V Royal Princess



Shaun Candon
Executive Chef

Fabio Marcotti
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.*

MENU

Chef's Prelude
amuse gueule



Panko Coated Crisp Fried Tiger Shrimp
Wakame Seaweed Salad & Wasabi Emulsion

Panko are breadcrumbs used in Japanese style fried cooking. They are coarser than typical breadcrumbs and make a crunchier, crustier coating.



Consommé Celestine

Celestine is one of the favored consommé preparations in France, and is frequently served with Sunday meals in country homes. The Celestines were recognized as a branch of the Benedictines, Celestine being a monk so named after Pope Celestine. St. Celestine is commemorated on April 6th each year.



Classic Revival Steak Diane*
Hunter's Goddess

According to mythology, a hunter happened upon the Roman Goddess Diana as she was bathing. Diana, outraged, turned the hapless hunter into a stag. This fable may explain why Diana is accompanied by a deer in many artistic depictions. In the 19th century sauces prepared "à la Diane" were dedicated to Diana and appropriately, originated as an accompaniment to venison. The first mention of Sauce Diane comes from "the king of the chefs" Auguste Escoffier in 1907.



Mohr im Hemd

Chocolate Hazelnut Pudding with Hot Chocolate Sauce and Whipped Cream

This typical Viennese dessert is in fact a small, dark bundt cake. Verdi's 'Otello' was performed at Vienna's Hofoper (court opera) for the first time on March 14 in 1888. In memory of the main character, a colored general, many Viennese coffeehouses reacted by offering an adequate confection of pastry.



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A pairing of food & wine in collaboration with
Wine Maker Michael Mondavi Family Wines and
Princess Cruises Master Chef Alfredo Marzi

*"I am always telling consumers instead of relying totally
on critics, drink what you like and like what you drink.
Enjoy your dinner on the magnificent Royal Princess!"*

- Michael Mondavi, Wine Maker



Anthilia Donnafugata
Sicilia, Italy

*Ansonica and Caterratto grapes craftfully blended to create
elegant fruit sensations with notes of peaches and plums*

Petite Sirah Spellbound
California, USA

*Intense colors and aromatics of black fruits
vanilla bean and roasted coffee*



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Shaun Candon
Executive Chef

Fabio Marcotti
Maître d'Hôtel

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White Bean Veloute and Chorizo
with Langoustine Flambé and Calvados

In French, 'Veloute' literally means "velvety". Seemingly it was introduced into the English language in the early nineteenth century. The history of soup is probably as old as the history of cooking. The modern restaurant industry is said to be based on soup. Restoratifs - meaning soup, consommé, bouillon, or broth (wheron the word "restaurant" comes) were the first items served in public restaurants in 18th century Paris. Classic French cuisine generated many of the soups we know today



Asiago Cheese Stuffed Gnocchi
with Portobello Mushroom Cream Sauce

Gnocchi has been a traditional Italian pasta type since Roman times and is probably Middle Eastern in origin. It was introduced to Italy by Roman legions during the empire's conquest of the European continent. The use of potato is a relatively recent innovation occurring after its introduction to Europe in the 16th century



Tournedos 'Rossini'*

Today's Market Vegetables, Roast Château Potatoes

Created for the famed composer Gioachino Rossini by French Master Chef Marie-Antoine Carême. The dish comprises of a filet mignon of beef served on a crouton topped with a slice of foie gras terrine and finished with truffled madeira demi-glace sauce



Napoleon of Three Mousses
Chocolate, Coffee & Cointreau

The "Napoleon" is thought to originate in Naples, southern Italy. Its spelling is a mis-translation of Napolitain. The idea of the dessert was altered with the rise of Emperor Napoleon of France. Despite his name being used in translation to describe the confection, there is no evidence that connects it to the emperor himself. The dessert may be a descendant or variation of filo, the pastry dough known to ancient Middle Eastern and Greek cooks



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A pairing of food & wine in collaboration with
Wine Maker Jon Emmerich of Silverado Vineyards
and Princess Cruises Master Chef Alfredo Marzi

*"Wine paired with the incomparable cuisine of
Royal Princess is a true recipe for happiness.
Enjoy your evening in the Private Wine Cellar!"*

- Jon Emmerich, Wine Maker

Silverado
VINEYARDS

Sauvignon Blanc, Silverado, Miller Ranch

Napa Valley, California, USA
*Vibrant and exotic aromatics are coupled
with an exciting citrusy freshness in this wine*

Cabernet Sauvignon Silverado

Napa Valley, California, USA
*Beautifully balanced wine with velvety textured
cherry and plum features*



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Maitre d'Hôtel

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MENU

Chef's Prelude
amuse gueule



**Tian of Crabmeat, Avocado & Essence
of Chilled Tomato**

The tian dates back to at least the 18th century. Well-known
as a prepared dish with layered ingredients, it can be thought
of as a casserole with a specific arrangement of components

Tians can be served hot or cold, and may be composed of
all sorts of ingredients



Frisée Salad with Duck Confit*

Poached Hen Egg and Filo-Mushroom Crisp

Duck confit is considered to be a specialty of Gascony
France. It is prepared with duck legs using a centuries-old
preservation process that consists of salt curing a piece of
meat and then poaching it in its own fat. The French verb
was first applied in medieval times to fruits cooked and
preserved in sugar. The addition of the egg is a popular
accompaniment to the confit dish



**Pork Tenderloin Medallions Topped
with Spinach Ricotta Ravioli***

Today's Market Vegetables

Although no one can be sure when Ravioli were first made
written mentions first appear in 14th century manuscripts
by Francesco di Marco Datini, a merchant of Prato, Tuscany

Historical references note that Bartolomeo Scappi served
them to the papal conclave of 1549. In England, Ravioli
were listed as "rauioles" in a 14th century cookbook called

The Forme of Cury compiled around 1390 by the
master-cooks of King Richard II



Crêpes Suzette

Prepared Tableside in a Sauce made of Orange Peel, Sugar
and a Combination of Liqueurs

In 1895 Prince Edward of Wales hosted a luncheon at the
Café de Paris in Monte Carlo. One guest attending was
accompanied by his daughter. As their assistant waiter
Henri Charpentier prepared crepes tableside, the alcohol
unexpectedly ignited, thus flambéing the sauce and
serendipitously creating a new taste sensation. When asked

what he planned to call his new creation, Charpentier
offered "Crepes Princesse" but Edward, in honor of his
guest's young daughter requested that he name it

Crepes Suzette and hence, a classic was born