

princess dinner

freshly baked breads

Specially crafted for tonight's menu

Crusty Whole Wheat Levain Miche Bread

Honey Wheat Rolls

wine pairings

Dashwood Sauvignon Blanc

Marlborough, New Zealand

pairs well with Alaska Cod

Errazuriz Estate Carménère

Aconcagua Valley, Chile

pairs well with Pork Tenderloin

starters

Marinated Goat Cheese and Vegetable
Antipasto (v)

*grilled eggplant, zucchini, bell pepper,
tomatoes, basil oil*

House-Made Gravlax of Wild Alaska
Salmon* ♡

*dill-cured with hints of citrus,
honey-mustard sauce*

Seared Garlic Prawns

citrus mojo, zesty roasted bread

salad/soups

The Princess Salad (v)

*tomatoes, red onions, cucumber, hearts
of palm, mozzarella pearls, mixed greens,
choice of dressings*

Rum-Infused Piña Colada Chilled Soup (v)

coconut-pineapple

Double Beef Consommé

mini choux buns, green onions

pasta

Linguine and Clams

white wine, garlic

Fettuccine Alfredo (v)

rich parmesan cream sauce

mains

Leek and Ricotta Cheese Tart (v)

red bell pepper coulis, vegetable fricassee

Steamed Alaska Cod Over Warm Lentil
Salad ♡

dijon-balsamic dressing, boiled potatoes

Cognac Crawfish Stew, Cajun-Spiced
Cream

roasted cauliflower, steamed rice

Southern Fried Chicken

coleslaw, seasoned potato wedges

Cocoa-Spiced Rubbed Pork Tenderloin,
Fried Red Onions

*green chili-sweet potato mash, summer
squash, peppers, bourbon sauce*

Cabernet Braised Beef Short Ribs

*roasted vegetables, whipped
celeriac-horseradish potatoes*



princess favorites

Princess Shrimp Cocktail

chiffonade, cocktail sauce

Classic Caesar Salad (v)

*crisp romaine lettuce, caesar dressing,
parmesan, herb croutons, anchovies upon
request*

French Onion Soup

gruyère cheese crouton

Seared Salmon, Lemon-Dill Butter
Sauce*

*vegetable medley, basmati wild rice
blend*

Pan-Roasted Chicken Breast, Tomato-
Basil Sauce

ratatouille, mashed potatoes

(v) vegetarian ♡ Local Eats Alaska Flavors

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

dessert

Flourless Chocolate Cake
steeped berries, chantilly cream

Sugar-Free Lemon Cream Pie ²³
orange coulis

Milky Chocolate-Hazelnut Soufflé
amaretto sabayon

Crunchy Profiterole, Pecan Gelato
warm maple sauce, whipped cream

princess favorites

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brûlée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate gelato, raspberry sorbet
toppings: strawberry, chocolate, butterscotch, caramel or pineapple
whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint

²³ Sugar-Free

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.