
captain's welcome

*We're delighted you've chosen to begin your culinary journey with us.
Whether you crave traditional comforts, new regional flavors or international classics,
our menu was designed with you in mind. Relax and enjoy!*

freshly baked breads

Specially crafted for tonight's menu

Raisin Walnut Rolls

Cuban Rolls

wine pairings

Pascal Jolivet Pouilly-Fumé

Loire Valley, France

pairs well with Roasted Red Snapper

Albert Bichot Santenay

Burgundy, France

pairs well with Duck à l' Orange

starters

White Rum Tapioca Fruit Salad (v)

*orange, pineapple, mango, melon,
strawberry, toasted coconut*

Crab and Monterey Jack Cheese Quiche 📍

charred red pepper salsa

Duck Liver Pâté

*sour cherry compote, port wine reduction,
grilled sourdough, pistachios*

salad/soups

Seared Walnut Crusted Goat Cheese and
Greens (v)

*tomatoes, grapes, candied walnuts, mixed
greens, basil-balsamic vinaigrette*

Mango Mimosa Soup (v)

cinnamon, nutmeg

Bacon Potato Chowder

roasted corn relish, aged cheddar

(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.

pasta

Tagliatelle with Herbed Chicken,
Basil Pesto
*broccoli, kalamata olives, chili flakes,
lemon*

Fettuccine Alfredo (v)
rich parmesan cream sauce

mains

Spinach-Potato Flan, Spicy Tomato
Sauce (v)
*asparagus, zucchini, tomatoes, roasted
potatoes*

Roasted Red Snapper, Yellow Bell Pepper
Bisque
glazed sweet potatoes, vegetable couscous

Sautéed Shrimp, Coconut Beurre Blanc
bok choy, coconut rice pilau

Duck à l' Orange
*grand marnier, almond-broccoli, layered
herb-potato cake*

Herb-Crusted Leg of Lamb*
*green beans and shallots, tomato
provencale, garlic whipped potatoes,
lamb jus and mint sauce*

Medallion of Beef Tenderloin, Cognac &
Peppercorn Demi-Glace*
*butter-glazed vegetables, parmesan-
potato beignet*



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, Tarragon Beurre Blanc* 
broccoli, vegetable medley, basmati rice

Pan-Roasted Chicken Breast, Hickory
Barbecue Sauce
ratatouille, mashed potatoes

dessert




Chocolate Journeys: Chocolate Hazelnut Bar with Citrus Cream

Embark on a culinary journey that is a marriage of the finest hazelnuts from Piedmont, Italy, and the freshest citrus flavors of Florida. Chef Love has designed a light, fluffy hazelnut dacquoise cake with ground hazelnut and milk chocolate crunch layers, a rich chocolate crème blend of dark and milk chocolate with a buttery texture and finished with dark chocolate Chantilly, caramelized hazelnuts and accompanied by a citrus sauce.

Bananas Foster Flambé, Toffee Bun
à la mode

Crunchy Profiterole, Coconut Gelato
piña colada sauce, whipped cream

Sugar-Free Semolina Tart 
fresh berries

Gourmandises

princess favorites

Princess Love Boat Dream
chocolate mousse on brownie


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

Caramel Pecan Turtle
Cheesecake
butterscotch sauce

Brie & Gouda Cheese
dried apricots, port wine reduction

Pistachio Crème Brulée
raspberry macaroon

Sweet & Nutritious Fruits
lemon twist, mint

 Sugar-Free



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love.

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