

the gala

Save a collaboration of artistic preparation and the finest ingredients on this special Gala evening. Indulge in the region's best cuisine, and finish with decadent handcrafted desserts.

freshly baked breads

Specially crafted for tonight's menu

Crusty Whole Wheat Levain Miche Bread
Gorgonzola Bread

wine pairings

Laurenz V Singing Gruner Veltliner
Lower Austria
pairs well with Ocean Queen Snapper

Marques de Caceres Gran Reserva
Rioja, Spain
pairs well with Park Loin

starters

Ponzu Marinated Tofu, Pomegranate Reduction (v)
wild rice, vegetable salad

Lime and Salt-Cured Salmon, Sweet Chili Sauce*
crab, shrimp, dill-cucumber salad, crunchy peas

Escargots Bourguignon
mushrooms, garlic herb butter

salad/soups

Mushrooms, Artichokes and Buckwheat Bowl (v)
charred tomatoes, fresh mozzarella, grilled endive, pesto vinaigrette

Chilled Cucumber, Melon and Mint Soup (v)
honeydew, avocado, lime juice

Roasted Tomato Bisque (v)
brioche croutons, basil pesto

pasta

Lemon-Scented Ravioli, Truffle Oil (v)
marcarpone, vegetable ragout, sage cream sauce

Fettuccine Alfredo (v)
rich parmesan cream sauce

mains

Pumpkin, Walnut and Mascarpone Crêpes (v)
thyme-cream sauce

Pan-Seared Ocean Queen Snapper Filet
eggplant caponata, lemongrass vinaigrette

Broiled Lobster Tail
lemon-arugula risotto, butter sauce

Seared Five-Spice Duck Breast*
boiled daikon, vietnamese shirataki noodles, sweet soy glaze

Park Loin, Herbed Brioche Crust, Lavender and Honey Jus
sweet potato, kale, pumpkin, squash

Beef Wellington, Truffle-Madeira Demi-Glaze*
dill-scented vegetables, layered butter-confit 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, Teriyaki Glaze*
broccoli, basmati wild rice blend

Pan-Roasted Chicken Breast, Mushroom Marsala Wine Sauce
ratatouille, mashed potatoes

dessert




Chocolate Journeys: Chocolate Pistachio Dome with Almond and Pistachio Nougatine

The world's finest pistachios are found in the Bronte Valley in Sicily and this special dessert reminds Chef Love of family vacations in Italy. Featuring a moist almond cake, the rich Sicilian pistachio crème brûlée is encased in a light bittersweet chocolate mousse that sits atop an almond pistachio crunchy nougatine, and glazed in a milk chocolate glacage.

Spiced Biscuit Soufflé
white chocolate coffee sauce

Crunchy Profiterole, Banana Gelato
warm caramel sauce, whipped cream

Sugar-Free Cherry Trifle 
chocolate wafer

Petits Fours

princess favorites

Princess Love Boat Dream
chocolate mousse on brownie


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

Traditional New York Cheesecake
macerated strawberries

Brie & Gouda Cheese
dried apricots, port wine reduction

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

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.

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.