

chef's dinner

*Discover recipes that our own chefs enjoy with
friends and family, showcasing craftsmanship and a passion for cooking.*

freshly baked breads

Specially crafted for tonight's menu

Moroccan Spiced Bread
and Kaiser Rolls

wine pairings

Alois Lageder Dolomiti Pinot Grigio

Alto Adige, Italy

pairs well with Trout Amandine

Ancient Peaks Renegade Blend

Paso Robles, CA

pairs well with Pork Cutlet

starters

Bay Scallop Cocktail

curly endive, pancetta sage vinaigrette

Chef's Charcuterie

*crispy garlic pancetta, salami, speck ham,
dry-cured landjäger sausage, bresaola,
dijon mustard, red onion compote*

Twice-Baked Goat Cheese Soufflé (v)

garlic cream, green onions

salad/soups

Rustic Harvest Bowl (v)

*farro, herb-roasted vegetables, toasted
pumpkin seeds, vanilla baked pears,
lemon-pumpkin seed dressing*

Carrot, Ginger and Coconut Chilled Soup (v)

leeks, herbs

Cream of Porcini and Mushroom Soup

creamy shallot froth

(V) Vegetarian  Local Eats Alaska Flavors

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

Potato Gnocchi (v)

roasted tomato, crumbled gorgonzola

Fettuccine Alfredo (v)

rich parmesan cream sauce

mains

CRAFTED
CURTIS STONE

Roasted Pork Belly*

*housemade applesauce, spinach,
roasted potatoes*

Trout Amandine 📍

melted greens, whipped potatoes, lemon

Bouillabaisse Fish Stew,

Saffron-Aioli Crouton

shrimp, scallops, snapper, clams

Grilled Cornish Game Hen,

Lemon-Rosemary Fragrance

*olive-feta relish, crispy roasted potato
and peppers*

Panko-Crusted Pork Cutlet

*apricot hefeweizen pan gravy, tarragon
spaetzle, red cabbage slaw*

Beef Tenderloin Carver's Thick Cut,

Romesco Sauce*

*mushroom-barley pilaf, butter-grilled
sweet potato, zucchini*



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, Mango Chutney*

vegetable medley, basmati rice

Pan-Roasted Chicken Breast, Pesto

Beurre Blanc

ratatouille, mashed potatoes

dessert


CRAFTED
CURTIS STONE

Sea Salted Caramel Pot de Crème

*"this smooth caramel custard is
the perfect reminder of how magical
the combination of sea salt
and caramelized sugar really is."*

– Chef Curtis Stone

Floating Islands in Vanilla Sauce
caramel drizzle

Sugar-Free Coconut Cake 
raspberry sauce

Crunchy Profiterole, Chocolate Peanut
Butter Gelato
orange blossom sauce, whipped cream

Mignardises

princess favorites

Princess Love Boat Dream
chocolate mousse on brownie


Chocoholic Cheesecake
hazelnut chocolate sauce

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

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

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint

 Sugar-Free

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