
princess dinner

freshly baked breads

Specially crafted for tonight's menu

Six-Grain Bread Rolls

Southwestern Cornbread

wine pairings

Hartford Court Chardonnay

Russian River Valley, California

pairs well with Herb-Crusted Turkey Breast

Caymus Cabernet Sauvignon

Napa Valley, California

pairs well with Surf and Turf

starters

Watermelon with Feta Cheese (v)

pumpkin seeds, mint syrup drizzle

Seafood Medley, Lemon Aioli

shrimp, scallops, langoustine

Steamed Asparagus with

Tarragon Aioli (v)

salad/soups

The Princess Salad (v)

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

Chilled Pumpkin Soup (v)

coconut milk, cumin, coriander and cardamom

Alaska-Style Fish Soup 📍

white fish, salmon, shrimp and mussels in shellfish broth, herb crostini

(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

Asian Noodles, Soy-Sesame Dressing (v)
stir-fried vegetables, ginger-infused broth

Fettuccine Alfredo (v)
rich parmesan cream sauce

mains

Eggplant Timbale, Smoked Gouda (v)
*roasted tomatoes, fried eggplant,
pumpkin seeds, chickpea cream*

Fillet of Flounder in Herb Crust
*seasonal vegetables, whipped potatoes,
orange hollandaise*

Grilled Calamari and Pork Belly Paella
spanish rice, chorizo, bell peppers

Herb-Crusted Turkey Breast, Thyme Jus
*maple-roasted sweet potatoes, garlicky
green beans and tomatoes*

Surf and Turf*
*jumbo shrimp, carved beef tenderloin,
tarragon béarnaise, sautéed vegetables,
rustic potatoes*

Bacon-Wrapped Meatloaf
*sweet roasted corn-on-the-cob,
vegetable fries, veal demi-glace*




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, Beurre Blanc* 
*vegetable medley, basmati rice,
toasted almonds*

Pan-Roasted Chicken Breast, Whole Grain
Mustard Sauce
ratatouille, mashed potatoes

dessert

Baked Alaska on Parade
chocolate sauce

Deep Dish Apple Pie
vanilla anglaise

Sugar-Free Chocolate-Tapioca
Pudding 
toasted almonds

Crunchy Profiterole, Rum Raisin
Gelato
warm chocolate sauce, whipped cream

princess favorites

Princess Love Boat Dream
chocolate mousse on brownie


Traditional New York Cheesecake
macerated strawberries

Meyer Lemon Crème Brûlée
coconut meringue

Create Your Own Sundae
vanilla or chocolate gelato, cherry 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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