

PRINCESS DESSERT

After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Espresso	1.75
	Double Espresso	2.50
	Café Latte	3.00
	Cappuccino	3.00
	Mocha	3.25
Dessert Wine	Errazuriz Late Harvest Sauvignon Blanc <i>Notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters.</i>	8.00
Port and Sherry	Harvey's Bristol Cream	7.00
	Quinta do Noval Late Bottle Vintage Port 2012 <i>An explosion of red fruit on the palate with a long, smooth finish. Particularly enjoyable with a dessert, dark chocolate, cheese or on its own at the end of a meal.</i>	10.00
Liqueurs and Cordials	Amaretto di Saronno	7.50
	Drambuie	8.00
	Grand Marnier	8.00
	Kahlua	7.50
	Frangelico	7.50
	Irish Cream	7.50
	Romana Sambuca	8.00
	Tia Maria	7.00
Southern Comfort	7.00	
Cognac	St. Remy V.S.O.P.	7.50
	Remy Martin V.S.O.P.	8.00
	Courvoisier V.S.O.P.	8.00
	Remy Martin X.O.	19.00

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

Tonight's Selection



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 a ground hazelnut and milk chocolate crunch layer, 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
à la mode

Sugar-Free Semolina Tart
fresh berries

Ice Cream
chocolate-raspberry swirl, mango
passion fruit sorbet

Gourmandises

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macarated strawberries

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard[®] Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

PRINCESS DINNER

Caribbean Cuisine

Cruising in the Wake of Columbus

On October 12, 1492, Christopher Columbus's New World expedition landed on a small island, dubbed San Salvador, thinking he had reached the East Indies. The voyage ignited an age of exploration by European settlers. The English arrived on the shores of St. Kitts, and colonization of the Eastern Islands quickly ensued. The French and Dutch lay claim to some of the picturesque southern isles. For 20 years, Europeans battled over these tiny sparkling jewels in the Caribbean Sea, and the islands absorbed European culture and cuisine, making exploration of the Caribbean a voyage of discovery even today.


FEATURED BEVERAGES


Decoy Chardonnay
Sonoma Valley, California
ripe pear, apple, citrus


Decoy Merlot
Sonoma Valley, California
lush plum and vanilla


PRINCESS FAVORITES

Available every evening

 **Caribbean Shrimp Cocktail**
diced pineapple, jicama and orange salsa, cilantro

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request



Baked Potato Soup 
roasted corn relish, aged cheddar

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying

Grilled Salmon with Herb and Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef "BLT" Burger*
bacon, lettuce and tomato, French fries

 Vegetarian  Regional Caribbean Flavors


*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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STARTERS, SOUPS AND SALAD

Red Snapper Mojito Ceviche*
mint, mango, avocado and a splash of rum

Trio of Cantaloupe, Honeydew and Watermelon ✓
vintage port wine and lime zest drizzle

 **Fuente de Camarones al Ajillo**
butterflied shrimp, Cuban garlic-citrus mojo

Fortified Chicken Broth with Tortellini and Spinach
parmesan cheese

 **Frozen Rum-Infused Piña Colada Soup** ✓
refreshing coconut-pineapple smoothie

Watercress, Red Radish, Iceberg Lettuce ✓
selection of homemade and low-fat dressings

MAINS

Conchiglie alla Campagnola ✓
pasta shells, marinara sauce, broccoli, capers and olives
optional: add wok-fried chicken strips

Seared Basa Filet, Pineapple-Mango Salsa*
vegetable casserole, basil-infused quinoa pilaf

Roasted Pork with Apricot Glaze
white bean and smoked bacon ragout, roast potatoes

Slow-Roasted Prime Rib, Rosemary Jus and Horseradish Cream*
corn-on-the-cob, char-grilled tomato, baked Idaho potato

Cumin-Spiced Texas Beef Chili
corn bread, sour cream, Monterey Jack, spring onions

Leek and Ricotta Cheese Tart ✓
vegetable ratatouille, tomato sauce, basil oil

 **CURTIS STONE**

Steamed Mussels, Chorizo and White Wine
toasted baguette, cilantro, steak fries

"It's hard to beat this classic Spanish combination – I just love the aroma of salty plump mussels mixed with the gentle spice that comes from freshly made chorizo."