

STARTERS, SOUP AND SALAD



Coconut Red Snapper Ceviche*

red onion, cilantro, Scotch bonnet pepper and lime juice

Twice Baked Goat Cheese Soufflé ✓

garlic sabayon, hazelnut crumble

Creamed Artichoke Bisque ✓

gremolata of lemon, garlic and parsley

Boston Bibb Lettuce ✓

shallot vinaigrette

INTERMEZZO

Strawberry Sorbet ✓

infused with lemon and wild thyme

MAINS

Potato Gnocchi ✓

Provençale tomato-basil sauce, crisp-fried zucchini

Seafood Stuffed Trout, Whiskey Butter Sauce

pecan-dijon crust, maple-roasted carrots, barley pilaf

Seared Diver Scallops, Apple-Ginger Chutney*

crispy pork belly, green bean and potato hash, pea purée

Lemon-Rosemary Cornish Game Hen

olive-feta relish, crispy roasted potatoes and peppers



Pan-Seared Ancho Chili Infused Pork Chop*

apple-tamarind sauce, jicama pancake

Crispy Southern Fried Chicken

coleslaw and French fries


CURTIS STONE

Beef Tenderloin Tips and Mushroom Cobbler*

carrots, Gruyère biscuits

"This warming cobbler will perfectly compliment the crisp breeze of the ocean! Packed with the delicious flavors of moist beef tenderloin, umami mushroom and topped with a gruyère biscuit, this is one succulent dish to enjoy at sea."

CHEF'S DINNER



Barbu Oprea, Executive Chef

Chef Barbu Oprea grew up in a farming village in Romania. As a young boy, he learned to cook local and traditional food by watching his mother and grandmother. Inspired by his older brother, Barbu followed in his footsteps to train as a chef at the Culinary Art School. He started out, working in several hotels and resorts in his home country before moving to Eforie Nord. Barbu joined the Princess family in 2000, and has worked his way up to his recently appointed role as Executive Chef.

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

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

Backyard Burger by Ernesto Uchimura*

BBQ glaze, smoked bacon, cotija cheese, onion rings, French fries

Taste creativity in each bite of modern comfort fare by Chef Ernesto Uchimura

 Vegetarian

*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 Headwaiter or the Maitre d'Hôtel.

Tonight's Selection

Chocolate Lovers Delight

dark chocolate truffle mousse, tiny gateau opera
hazelnut chocolate parfait

Sugar Free Coconut Cake

raspberry sauce

Ice Cream

chocolate peanut butter, amaretto, pine-orange sorbet

Coffee or Tea with Homemade Mignardises

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



All chocolate selections on our menu feature exquisite chocolate from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

Chef_1/19

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.

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