



CHEF'S DINNER



We love to cook for you!

There is magic in the kitchens on board Princess Cruises led by Princess Master Chef Rudi Sodamin, Head of Princess Culinary Arts. Our kitchen brigade includes hundreds of cooks – or, as we like to say, “400” – plus assistant staff and dishwashers. Every galley has its own expert butchers, fishmongers, pastry team, baking team, vegetarian chefs, and so on – all of whom are directed by a single executive chef. Together we create culinary magic, we work from the heart, and we exemplify teamwork – and what it can achieve.

Chef's Recommendation

Tonight we've prepared a menu of our favorite dishes for you. Here's a selection of courses that offer a variety of flavors that are even better when paired with one another.

Vol-Au-Vent, le Grand Chef

Rack of Lamb*

OR

Oven-Baked Vegetable Tart (v)

Iced Cointreu Soufflé

We welcome you to attend this evening's Chefs Parade in the Piazza where you can take pictures and cheer for the Chefs who create the culinary magic – check JourneyView for the time!

Starters

Tomato & Basil Bruschetta

arugula, extra-virgin olive oil, balsamic reduction, chili oil and crispy caper garnish

Beef Carpaccio*

seared, thinly sliced beef, arugula, tomato, lemon vinaigrette, shaved parmesan, cracked black pepper

Vol-Au-Vent, le Grand Chef

delicate puff pastry overflowing with luxuriant sherry-infused, tarragon-scented lobster & shrimp bisque

Wild Mixed Greens

roasted shrimp, fennel, orange, cucumber, frisée, lemon-dill vinaigrette

Chilled Ginger-Carrot-Coconut Soup

drizzled with lime crème fraîche and sprinkled with fried leek confetti

Oxtail Soup en Croute

julienned leeks and seasonal vegetables topped with a light pastry crown

(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

Spaghetti Alla Carbonara
bacon, parmesan

Mains

Oven-Roasted Cauliflower Steak (v)
white wine, couscous, sauteed asparagus, tahini-garlic yogurt sauce

Twice-Baked Garlic Cream Goat-Cheese Soufflé
arugula and pear salad, hazelnut vinaigrette

Herbed Alaskan Trout Fillet ♡
brown rice, radish salad

Pan-Fried Chicken Scaloppine
sauteed broccoli, cherry tomatoes, rosemary fingerling potatoes, cognac mushroom sauce, basil oil garnish

Rack of Lamb*
gratin dauphinois, haricot verts, rosemary jus

Beef Wellington, Truffle Madeira Demi-Glace*
celeriac puree, sautéed asparagus, cherry tomato

Princess Favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

Classic Caesar Salad (v)
romaine, garlic croutons, parmesan, creamy caesar dressing
customize your salad with:
kale, chickpea croutons (gf)

French Onion Soup
gruyère cheese crouton

Fettuccine Alfredo
rich parmesan cream sauce

Seared Wild Alaskan Sockeye Salmon* ♡
minty pea puree, broccoli & yellow cauliflower florets, crispy chickpea garnish

Grilled New York Strip Steak* 8 oz.
garlic herb butter, french fries, vegetables

Make the evening extra special

Filet Mignon* 8 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms	\$19
Lobster Tail 6-7 oz - sweet and succulent, with red-skin mashed potatoes and grilled asparagus	\$19
The Perfect Match* - filet mignon & lobster tail, with choice of sides	\$29

Life's Sweetest Reward



Princess Love Boat Dream
heart-shaped dessert with layers of chocolate-raspberry mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee, Raspberry & Rose Mousse
coconut crisp, almond biscuit

TONIGHT'S DESSERTS

Chocolate Tarte
vanilla crème anglaise

Iced Cointreau Soufflé

Sugar-Free Coconut Cake
raspberry sauce

Chocoholic Cheesecake
hazelnut chocolate sauce

Warm Alaskan Blueberry Cobbler
buttermilk biscuit, vanilla gelato

Gelato Baked Alaska
chocolate sauce

Create your own Sundae
vanilla or chocolate ice cream, orange sorbet
toppings: strawberry, chocolate, butterscotch, caramel or pineapple, whipped cream

Life's Sweetest Reward

Chocolate Tarte
vanilla crème anglaise

Sugar-Free Coconut Cake 
raspberry sauce

Iced Cointreau Soufflé

Petits Fours

princess favorites



Princess Love Boat Dream - heart-shaped dessert with layers of chocolate-raspberry mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee, Raspberry & Rose Mousse - coconut crisp, almond biscuit

Chocoholic Cheesecake
hazelnut chocolate sauce

Warm Alaskan Blueberry Cobbler
buttermilk biscuit, vanilla gelato

Gelato Baked Alaska
chocolate sauce

Create Your Own Sundae
vanilla or chocolate ice cream, 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

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.