



GALA DINNER

We love to celebrate!

*Any excuse to get dressed up and have a good time is
inspiration for a festive dinner and an indulgent dessert.*

*Our menu tonight is a celebration of culinary arts
and the opportunity to travel the world.*

Let the night begin ...



Starters

Warm Tri-Color Quinoa and Butternut Squash (v)

crumbled feta cheese, pomegranate arils, toasted pumpkin seeds, tart maple dressing

Seafood Deviled Eggs* ♡

salmon rilletes, baby shrimp, honey mustard dressing, chive oil garnish

Escargots Bourguignon

garlic herb butter

Wedge Salad

bacon, red onion, iceberg lettuce, blue cheese crumble

Smoked Salmon Chowder ♡

potato, kale, cream, celery

(v) Vegetarian (gf) Gluten-Free ♡ 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

Cheesy Tortellini
with ham and peas

Fettuccine Alfredo
rich parmesan cream sauce

Mains

Vegetable Strudel (v)
thai red curry sauce, sautéed asparagus, cherry tomato,
fried leek haystack

Seared Mustard-Crusted Tuna* 📍
soy-glazed corn kernels, sautéed spinach, ponzu sauce,
tempura onion rings

Seared Duck Breast*
sour cherry jus, celeriac puree

Land & Sea* (menu item is complimentary, please enjoy any
additional steak & lobster for \$10)
beef tenderloin with red wine jus, lobster tail with béarnaise
sauce, sautéed spinach, carrots, green beans, potato puree

Princess Favorites

Princess Shrimp Cocktail
lettuce chiffon, 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

**Wild Alaskan Seared
Sockeye Salmon*** 📍
smoky lobster cream, arugula,
brioche crouton

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



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 Pistachio Dome
almond cake, bittersweet
chocolate mousse, almond &
pistachio nougatine

Chantilly Swan
raspberry sauce

Sugar-Free Cherry Trifle
chocolate wafer

**Traditional New York
Cheesecake**
macerated strawberries

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 Pistachio Dome
almond cake, bittersweet chocolate
mousse, almond & pistachio
nougatine

Chantilly Swan
raspberry sauce

Sugar-Free Cherry Trifle 
chocolate wafer

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

Traditional New York Cheesecake
macerated strawberries

Warm Alaskan Blueberry Cobbler
buttermilk biscuit, vanilla gelato

Gelato Baked Alaska
chocolate sauce

Create Your Own Sundae
vanilla or chocolate ice cream, mandarin 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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