



THE BUTCHER'S BLOCK BY

Dario Cecchini

FOR EIGHT GENERATIONS DARIO CECCHINI'S FAMILY have passed down the traditions of expert butchers through their shops and restaurants. We are proud to offer a chance to experience Dario's legacy while on board a Princess voyage, both at the Master Butcher Chef's Table and the pop-up dinner restaurant The Butcher's Block by Dario.

Menu Del Maestro Macellaio is a chef's table curated by Dario Cecchini starring beef and ingredients that enhance its flavor. Taste three cuts of aged beef selected from adult cattle raised in Catalonia, Spain, by ranchers with whom Dario has been collaborating for more than 35 years.

"For me, a man must be like a tree: with his roots in the earth and his branches up into the sky. This means that he must have his feet rooted in tradition, to gather nourishment from it, and his head in the contemporary world, free to create with responsibility and common sense."

Dario Cecchini



MENU DEL MAESTRO MACELLAIO

THE MASTER BUTCHER CHEF'S TABLE

served family style

Amuse Bouche

FRESHLY SHUCKED OYSTERS*

First Course

STEAK TARTARE with CAVIAR*
HAND-CUT SEASONED BEEF, CAVIAR, SOUR CREAM

BEEF CARPACCIO*

TRUFFLES, OYSTER MUSHROOMS, PARMESAN SHAVINGS,
DARIO'S TOSCANI OLIVE OIL

BABY HEARTS OF ROMAINE

PANCHETTA, PARMESAN, CROUTONS,
GARLIC CAESAR DRESSING

Middle Course

BISTECCA FIORENTINA*
TUSCAN BEANS, ASPARAGUS

Second Course

TOMAHAWK STEAK* CECCHINI SIGNATURE CUT
FOIE GRAS, CONFIT POTATOES, RED WINE SAUCE,
ROASTED CARROTS

Dessert

CLASSIC TIRAMISU
LADYFINGER BISCUITS SOAKED IN ESPRESSO AND
LACED WITH RICH MASCARPONE CREAM

CITRUS OLIVE CAKE

WITH THE BOLD FLAVORS OF BRIGHT ORANGE
AND FRAGRANT OLIVE OIL

