



PRINCESS Chefs' Dinner



*Please ask your server if you would like
to order from our daily Vegan Menu*

Appetizers

Oxtail Soup en Croute

julienned leeks and seasonal vegetables
topped with a light pastry crown

Seafood Antipasto*

shrimp, black mussels, squid, red pepper spread,
taggiasca olives

Chunky Artichoke & Spinach Dip

focaccia bread

Grilled Tuna Niçoise Salad*

boston-bibb lettuce, red onion, olives, egg,
potato, green beans, vinaigrette

French Onion Soup

gruyère cheese, crouton

Princess Shrimp Cocktail

tangy cocktail sauce

Classic Caesar Salad

romaine, garlic croutons, parmesan,
creamy caesar dressing



Vegetarian



Gluten-Free



Princess Favorite



No Added Sugar



Inspired by local and regional Caribbean 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.

Mains

Spaghetti Alla Carbonara

bacon, parmesan

Twice-Baked Garlic Cream Goat-Cheese Soufflé

arugula and pear salad, hazelnut vinaigrette

Beef Wellington, Truffle Madeira Demi-Glace*

celeriac puree, sautéed asparagus, cherry tomato

Branzino with Olives, Onions and Peppers*

mediterranean sea bass fillet, creamy mascarpone polenta, green beans

Blue-Ribbon Chicken Cordon Bleu

ham, swiss cheese, vegetable bâtonnets, crushed potatoes

Fettuccine Alfredo

creamy parmesan sauce

GRILLERY

Chicken Breast

mashed potatoes,
market vegetables

Atlantic Salmon*

lemon butter sauce,
market vegetables

Striploin Steak* 6 oz.

french fries,
market vegetables

Make the evening extra special

Filet Mignon†** 7 oz - *red-skin mashed potatoes, sautéed mushrooms* \$24

Lobster Tail† 6-7 oz - *red-skin mashed potatoes, grilled asparagus* \$24

The Perfect Match†** - *filet mignon & lobster tail, choice of sides* \$34

Desserts

Chocolate Tart

vanilla crème anglaise

French Vanilla Soufflé

lady godiva sauce

Coconut Cake

raspberry sauce

Courbe By Cecile

cocoa biscuit, praline crisp, chocolate ganache, raspberry confit

Sorbet du Jour - Orange

Pistachio Love Boat By Cecile

pistachio mousse with pistachio crunch
on vanilla shortbread

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

International Cheese Plate

crackers, chutney

Seasonal Fruit Plate

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†All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.