




PRINCESS Gala Dinner



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


Appetizers


Cream of Wild Mushroom Soup 
truffle cream


Seafood Deviled Eggs* 
salmon, shrimp, honey mustard dressing

Lump Crab Cake
buttery crab meat, spicy remoulade, watercress

Wedge Salad
bacon, red onion, iceberg lettuce, blue cheese crumble

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

Ricotta Cheese Tortellini

parmesan sauce, ham and peas

Cauliflower Steak

oven-roasted with tahini yogurt sauce,
couscous, za'atar spice, asparagus

Surf & Turf*

roasted beef tenderloin, half broiled lobster tail,
velvety potato mousseline, buttered vegetables
*(menu item is complimentary, please enjoy any additional
steak or lobster for \$15[†])*

Seared Mustard-Crusted Tuna*

soy-glazed corn, bok choy, citrusy ponzu sauce

Duck Leg Confit*

sage gravy, carrot orange puree, lentil salad,
roasted brussels sprouts, green beans

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

Desserts

Chocolate Pistachio Dome

almond cake, bittersweet chocolate mousse,
almond & pistachio nougatine

Pistachio Love Boat By Cecile

pistachio mousse with pistachio crunch
on vanilla shortbread

Gianduja Soufflé

chocolate hazelnut, vanilla torroncino sauce

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Chocolate Mint Cake

chantilly cream

International Cheese Plate

crackers, chutney

Arwen By Cecile

chocolate shortbread, morello cherry biscuit
chocolate ganache, pistachio creme

Seasonal Fruit Plate

Sorbet du Jour - Orange

*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.

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