

CAPTAIN'S WELCOME DINNER

Caribbean Cuisine

Multicultural Mélange

The tastes of Mexico have enjoyed the influence of many cultures through the ages and have equally influenced cuisines the world around. The Spanish arrived in 1521, bringing new livestock, such as sheep, pigs and cows, as well as dairy products, garlic, wheat, and many herbs and spices. The French brought sweet breads for dessert and breakfast, while the Portuguese introduced the iconic caramel flan. Caribbean, South American and West African influences can also be detected, and in return you can find a hint of Mexico in just about every culture worldwide.

FEATURED BEVERAGES

Classic Bellini
sparkling wine, peach purée
pomegranate

**Tangley Oaks
Merlot, California**
red fruit, currant
chocolate

PRINCESS FAVORITES

Available every evening



Caribbean Shrimp Cocktail

diced pineapple, jicama and orange salsa, cilantro

Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Fettuccine Alfredo

An All-Time Princess Favorite

rich, comforting and entirely satisfying

Grilled Salmon with Herb & Lemon Butter*

seasonal vegetables, parsley potatoes

Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*

Gruyère, Emmentaler, Comté, French fries

STARTERS, SOUPS & SALAD

Grilled Thai Beef Salad*

sesame, cilantro, fresh lime juice, anchovy essence



Paradise Island Fruit Salad

orange, pineapple, mango, kiwi, passion fruit-rum dressing

Warm Oysters in the Half Shell

wilted spinach, shallots, white wine, cream and dill

French Onion Soup

gruyère cheese crouton



Coconut Curry Pumpkin Soup

ginger-infused

Chilled Sweet Corn and Potato Soup

wild rice, root vegetable julienne, chives

Butter Lettuce, Curly Endive, Radicchio & Arugula Salad

selection of homemade and low-fat dressings

MAINS

Farfalle alla Rustica

bow tie pasta with tender veal, fresh basil, morel mushrooms
green peas in cream sauce



Roasted Red Snapper

saffron & papaya cream, green beans, glazed sweet potatoes

Sautéed Garlic Shrimp

wok-fried vegetables, steamed rice, sesame-soy glaze

Roasted Chicken Breast, Wild Mushroom and Vegetable Stuffing

cauliflower, broccoli, whipped potatoes, natural jus

Grilled Medallions of Beef Tenderloin*

carrots, roasted squash, almond croquettes, truffle demi-glace

PRINCESS DESSERT

After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Espresso	1.75
	Double Espresso	2.50
	Café Latte	2.50
	Cappuccino	2.50
	Mocha	2.75
Dessert Wine	Errazuriz Late Harvest, Sauvignon Blanc by the glass <i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	4.00
	Sherry	
Sherry	Harvey's Bristol Cream	7.00
	Tio Pepe	7.00
	Dry Sack	7.00
Liqueurs and Cordials	Amaretto di Saronno	7.50
	Drambuie	8.00
	Grand Marnier	8.00
	Kahlua	7.50
	Frangelico	7.50
	Irish Cream	7.50
	B&B D.O.M.	7.50
	Romana Sambuca	8.00
	Tia Maria	7.00
	Galliano	7.50
Southern Comfort	7.00	
Port Wine	Sandeman's Port (20 Years)	8.00
Cognac	St. Remy V.S.O.P.	7.50
	Remy Martin V.S.O.P.	8.00
	Courvoisier V.S.O.P.	8.00
	Remy Martin X.O.	19.00

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. A gratuity may be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. All inclusive beverage packages may not be shared or transferred and their use is restricted to specific venues.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

Tonight's Selection



Chocolate Journeys: Chocolate Hazelnut Bar with Citrus Cream

Embark on a culinary journey that is a marriage of the finest hazelnuts from Piedmont, Italy, and the freshest citrus flavors of Florida. Chef Love has designed a light, fluffy hazelnut dacquoise cake with a ground hazelnut and milk chocolate crunch layer, a rich chocolate crème blend of dark and milk chocolate with a buttery texture, and finished with dark chocolate Chantilly, caramelized hazelnuts, and accompanied by a citrus sauce.

Peach and Blueberry Cobbler
hazelnut crumble topping

**Sugar-Free Passion Fruit
Mousse Cake**
whipped cream

Ice Cream
yellow peach, Nutella
pink grapefruit sorbet

Gourmandises

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard[®] Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.