Caribbean Cuisine

Cassava

Cassava, also called yucca, is a root vegetable that is an essential part of the Caribbean diet. Native to Brazil, it has been eaten on the islands since well before Columbus "discovered" this part of the world, as a staple of the Taino, Carib and Arawak peoples' diet. Cassava bread was an important staple, as it was preserved and fed people year-round. The adaptable cassava is still widely-eaten throughout the islands, and you will see it in abundance at the local farmers' markets.

FEATURED BEVERAGES

Clos du Bois
Chardonnay, California
ripe pear, apple, citrus

Estancia
Pinot Noir, California
black cherry, plum
and strawberry

PRINCESS FAVORITES

Available every evening

Caribbean Shrimp Cocktail
diced pineapple, jicama and orange salsa, cilantro

Classic Caesar Salad (V)
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Fettuccine Alfredo
An All-Time Princess Favorite (V)
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*
teriyaki glazed shiitake mushrooms, French fries

STARTERS, SOUPS & SALAD

Peruvian Scallop Ceviche with Avocado Fan*
lime and lemon juice, cilantro, bell pepper, tomato, Bermuda onion

Marinated Goat Cheese and Vegetable Antipasto (V)
grilled eggplant, zucchini, bell pepper, tomatoes, basil oil

Panama's Carimanolas, Chimichurri Sauce
fried yucca fritter stuffed with beef, roasted bell pepper aioli

Olde English Lamb & Barley Soup
scallion and diced root vegetables

Calamari & Shrimp Coconut Milk Soup
jerk spices and sherry wine

Chilled Celery & Apple Cream Soup (V)
chestnut purée and nutmeg

Seasonal Mixed Greens with Beets and Cherry Tomatoes (V)
selection of homemade and low-fat dressings

MAINS

Trenette alla Moda Ligure (V)
thin noodles with basil pesto, red skin potatoes and haricot verts

Kingklip with Island Flavors
dark rum glaze, potato mash, bell pepper & chayote squash

Asian-Spiced Duck Breast*
baby bok choy, ginger, star anise, fondant potatoes

Chateaubriand of Beef Tenderloin*
madeira essence, béarnaise sauce, yellow squash, berny potatoes

Jerk Chicken Fajitas
flour tortillas, red beans, dirty rice, papaya-pineapple salsa

Tempura of Seasonal Vegetables (V)

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 *notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters*	4.00
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

Tonight's Selection

Black Forest Cake with Sour Cherries and Kirschwasser
chocolate shavings

Orange Grand Marnier Soufflé
vanilla bean sauce

Sugar-Free Strawberry Mousse with Mascarpone Cream
strawberry stew

Ice Cream
caffé latte, orange pineapple, vodka lime sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

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

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint

Guittard CHOCOLATE COMPANY

All chocolate selections on our menu feature exquisite chocolate from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.