

DINNER

STARTERS

White Rum Tapioca Fruit Salad

orange, pineapple, mango, melon, strawberry, toasted coconut

Smoked Black Pepper Duck Breast *

creamy apple-celeriac salad, spiced lingonberry purée, frisée, candied walnut garnish

Alaskan Crab Cake

spicy remoulade, watercress, basil oil, red pepper flake garnish

Sunchoke Cream Soup

toasted pumpkin seeds, chive oil, crushed red pepper flake garnish

PASTA

Gnocchi with Truffled Cream

parmesan shavings, rocket, basil oil

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MAINS

Vegetarian Beyond Meatballs

quinoa, tomato sauce, grilled eggplant, zucchini, feta cheese, kalamata olives

Alaskan-Caught Halibut with Prosciutto *

lemon potato puree, broccoli, tomato concasse

Chef's Classic Duck à l'Orange

grand marnier sauce, potato croquettes, sugar snap peas, red cabbage

Whole Roasted Beef Tenderloin, Cognac & Peppercorn

Demi-Glace *

buttered vegetables, sauteed spinach, scalloped potatoes, fried onion garnish

PRINCESS FAVORITES

Princess Shrimp Cocktail

lettuce chiffonade, cocktail sauce

Classic Caesar Salad

romaine, garlic croutons, parmesan, creamy caesar dressing. customize your salad with: kale, chickpea croutons (gf)

French Onion Soup

gruyère cheese crouton

Fettuccine Alfredo

rich parmesan cream sauce

Seared Wild Alaskan Sockeye Salmon with Cold Water

Shrimp *

saffron beurre blanc, creamed leeks

Grilled New York Strip Steak 8oz *

garlic herb butter, french fries, vegetables

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MAKE THE EVENING EXTRA SPECIAL

Filet Mignon 8 oz - MDR *

elegant and tender, with red-skin mashed potatoes and sautéed mushrooms

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Lobster Tail MDR 6-7 oz

sweet and succulent, with red-skin mashed potatoes and grilled asparagus

19

The Perfect Match *

filet mignon & lobster tail, with choice of sides

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LIFE'S SWEETEST REWARDS

Chocolate Hazelnut Bar with Citrus Cream

hazelnut dacquoise cake, dark and milk chocolate crème

Sugar-Free Semolina Tart

fresh berries

Petits Fours FreestyleTravelers.com

Peach Melba

raspberry sauce, vanilla gelato

Princess Love Boat Dream

heart-shaped dessert with layers of chocolate-raspberry mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee Raspberry Rose Mousse

coconut crisp, almond biscuit

Caramel Pecan Turtle Cheesecake

butterscotch sauce

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Gelato Baked Alaska

chocolate sauce

Create Your Own Sundae

vanilla or chocolate gelato, chef's daily sorbet toppings: strawberry, chocolate, butterscotch, caramel or pineapple whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Seasonal Fresh Fruits