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# chef's dinner

*Discover recipes that our own chefs enjoy with friends and family, showcasing craftsmanship and a passion for cooking.*

## freshly baked breads

*Specially crafted for tonight's menu*

## beverages

*See our wine list, Medallion app menu or QR code menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection*

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## starters

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### Chef's Charcuterie

*artisanal meats, dijon mustard,  
red onion compote*

### Bay Scallop Cocktail

*curly endive, pancetta sage vinaigrette*

### Twice-Baked Goat Cheese Soufflé (v)

*garlic cream, pear & hazelnut arugula  
salad*

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## salad/soups

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### Classic Cobb Salad 📍

*chicken breast, boiled egg, tomato,  
avocado, bacon, blue cheese crumble,  
vinaigrette dressing*

### Carrot, Ginger and Coconut

#### Chilled Soup (v)

*leeks, herbs*

### Cream of Porcini and Mushroom Soup

*creamy shallot froth*

(v) Vegetarian 📍 Local Eats West Coast 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.

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## pasta

### Potato Gnocchi (v)

*roasted tomato, crumbled gorgonzola*

### Fettuccine Alfredo (v)

*rich parmesan cream sauce*

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## mains

### Country-Style Vegetable Crockpot (v)

*topped with mashed potatoes*

### Trout Amandine\*

*whipped potatoes, melted greens, lemon*

### Bouillabaisse Fish Stew,

### Saffron-Aioli Crouton

*shrimp, scallops, snapper, clams*

### Grilled Cornish Game Hen, Lemon-Rosemary Fragrance

*crispy roasted potato and peppers,  
olive-feta relish*

### Roasted Pork Tenderloin\*

*roasted potatoes, house-made applesauce,  
spinach*

### Carved Beef Tenderloin, Romesco Sauce\*

*mushroom-barley pilaf, butter-grilled  
sweet potato, zucchini*



## princess favorites

### Princess Shrimp Cocktail

*lettuce chiffonade, cocktail sauce*

### Romaine & Kale Caesar Salad (v)

*parmesan, crispy chickpeas, caesar  
dressing*

### French Onion Soup

*gruyère cheese crouton*

### Seared Salmon, Mango Chutney\*

*vegetable medley, basmati rice*

### Pan-Roasted Chicken Breast

*pan gravy, roasted potatoes, market  
vegetables*

# dessert

Sea Salted Caramel Pot de Crème  
caramel custard

Sugar-Free Coconut Cake   
raspberry sauce

Floating Islands in Vanilla Sauce  
caramel drizzle

Mignardises

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## princess favorites

Princess Love Boat Dream  
chocolate mousse, raspberry crème brulee on brownie

Chocoholic Cheesecake  
hazelnut chocolate sauce

Warm Wild Berry Cobbler  
vanilla gelato

Apricots Flambe  
vanilla gelato

Create Your Own Sundae  
vanilla or chocolate gelato, orange sorbet  
toppings: strawberry, chocolate, butterscotch, caramel or pineapple  
whipped cream

Brie & Gouda Cheese  
dried apricots, port wine reduction

Sweet & Nutritious Fruits  
lemon twist, mint

 Sugar-Free

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