
the gala

Savor a collaboration of artistic preparation and the finest ingredients on this special Gala evening. Indulge in the region's best cuisine, and finish with decadent handcrafted desserts.

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

starters

Ponzu-Marinated Tofu, Pomegranate

Reduction (v)

wild rice, vegetable salad

Lime and Salt-Cured Salmon,

Sweet Chili Sauce* 

crab, shrimp, dill-cucumber salad,

crunchy peas

Duck Liver Pâté

sour cherry compote, port wine reduction,

grilled sourdough, pistachios

salad/soups

Iceberg Wedge

bacon, red onion, tomato, blue cheese

Chilled Cucumber, Melon and Mint

Soup (v)

honeydew, avocado, lime juice

Roasted Tomato Bisque (v)

brioche croutons, basil pesto

(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.

pasta

pastas are made fresh daily in Sabatini's Pasta Room

Lemon-Scented Ravioli, Truffle Oil (v)

*sage cream sauce, mascarpone, vegetable
ragout*

Fettuccine Alfredo (v)

rich parmesan cream sauce

mains

Pumpkin, Walnut and Mascarpone

Crêpes (v)

thyme-cream sauce

Grilled Red Snapper*

*eggplant caponata,
lemongrass vinaigrette*

Broiled Lobster Tail

butter sauce, rice pilaf, steamed spinach

Seared Five-Spice Duck Breast*

stir-fried soba noodles, shiitake, bok choy

Pork Loin, Herbed Brioche Crust,

Lavender and Honey Jus*

sweet potato, kale, pumpkin, squash

Beef Wellington, Truffle-Madeira

Demi-Glace*

double-baked potato, sautéed spinach



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, Teriyaki Glaze*

broccoli, basmati wild rice blend

Pan-Roasted Chicken Breast

*pan gravy, roasted potatoes, market
vegetables*

dessert



Chocolate Pistachio Dome

*almond cake, bittersweet chocolate
mousse, almond & pistachio nougatine
milk chocolate glacage*

Spiced Biscuit Soufflé

white chocolate coffee sauce

Sugar-Free Cherry Trifle

chocolate wafer

Petit Fours

princess favorites

Princess Love Boat Dream

chocolate mousse, raspberry crème brulee on brownie

Traditional New York Cheesecake

macerated strawberries

Warm Wild Berry Cobbler

vanilla gelato

Crêpes Suzette

vanilla gelato

Create Your Own Sundae


vanilla or chocolate gelato, mandarin 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



This exquisite treat is from our Chocolate JourneysSM program, designed to showcase the expertise of our pastry chefs using our favorite ingredient – chocolate

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.