



## ISLAND PRINCESS CHEF'S ALASKAN DINNER

### LOTUS SPA MENU



Our Lotus Spa Menu is designed to enhance our spa tradition of providing harmony of the mind, body and spirit. These dishes reflect the perfect balance of nutrition and flavor.

Pioneer Lentil Soup with Root Vegetables and Golden Herb Croûtons  
Mixed Seasonal Field Greens with Shredded Carrots and Cherry Tomatoes  
Fresh Auke Bay Halibut in a Wild Porcini Sauce

### VEGETARIAN MENU

Green Asparagus Spears in a Warm Tarragon Butter Sauce under a Cloud of Puff Pastry  
Chilled Golden Delicious Apple and Peach Soup with a Touch of Calvados  
Mixed Seasonal Field Greens with Shredded Carrots and Cherry Tomatoes  
Fried Tofu with Miso Sauce and Chinese Pea Pods  
Assorted International Cheese and Crackers  
Seasonal Fresh Fruit Plate

### ALWAYS AVAILABLE

A Classic Caesar Salad  
Succulent Shrimp Cocktail, Red American Sauce  
Homemade Fettuccine all'Alfredo Original Recipe from Rome

*Baked Potatoes and French Fries can be requested  
in addition to the daily vegetable selection.*

*If you have any food-related allergies or special dietary requirements,  
please make sure to contact only your Head Waiter or the Maître d'Hôtel.*

  
PRINCESS CRUISES  
escape completely™

### APPETIZERS

Smoked Wild Sockeye Salmon Presented with Cracked Rye Brown Bread  
Game Terrine with Wild Mushroom on a Mirror of Port Gelatin  
Cook Inlet Crab Cakes and Green Asparagus Spears  
*Whole Grain Mustard and Puff Pastry Crown*

### SOUPS

Southeast Alaska Rock Fish Chowder with Oyster Crackers  
Pioneer Lentil Soup with Caribou Sausage and Fresh Root Vegetables  
Chilled Golden Delicious Apple and Peach Soup with a Touch of Calvados

### SALAD

Mixed Seasonal Field Greens with Shredded Carrots and Cherry Tomatoes  
*House Cumberland, Caramelized Onion Vinaigrette or Low-Fat Carrot Dressing*

### ENTRÉES

#### PRINCESS FAVORITE

Linguine al Pesto alla Moda Ligure  
*Long Pasta, French Green Beans and Red Bliss Potatoes Generously Tossed in an  
Italian Puree of Fresh Basil, Garlic Pine Nuts and Parmesan Cheese*

Fresh Auke Bay Halibut in a Wild Porcini Sauce  
*Golden Sautéed Fish Filet on Confetti Rice and Steamed Broccoli Florets*

Alaskan King Crab Legs with Melted Butter  
*Split and Steamed, Served with New Red Potatoes and Sugar Snap Peas*

Suprême of Chicken à la Kiev  
*Breast Filet with Herb Garlic Butter, Breaded and Pan-Fried,  
Accompanied with a Julienne of Red Beets, Pea Pods and Parsley Potatoes*

Loin of Venison Inupiat Style  
*Slow Roasted and Presented with a Juniper Berry Demi Glace,  
Root Garden Vegetables, Chestnut Flan and Creamy Barley Orzotto*

#### ALWAYS AVAILABLE GRILL ENTRÉES

Lemon and Herb Scented Broiled North Sea Silver Salmon Filet  
Herb Marinated Bone and Skinless Breast of Chicken  
Beef Filet Tournedos, Vintage Port Sauce  
Grilled Aged New York Sirloin Steak