IN CELEBRATION OF OUR 50TH ANNIVERSARY, we invite you on a special culinary journey through the decades to sample cuisine reflective of our history, and enjoy with our compliments this exclusive keepsake menu as a memory of the evening.

THE SIXTIES & SEVENTIES  
Nouveau Classic

Duck Terrine, Apricot Preserves & Porcini Mushroom Cappuccino Soup  
broiche  
pesto, garlic chips

THE EIGHTIES & NINETIES  
Californian Fusion & Mediterranean

Ossobuco Agnolotti or Panché of Greens, Balsamic  &  
crisp sage, veal reduction  
Walnut Vinaigrette  
rosemary flatbread, goat’s cheese and olive tapenade

INTERMEZZO

Blueberry Mojito Sorbet, Candied Lemon

THE TWO THOUSANDS  
Modern Classical

Filet of Turbot, Whipped Truffle Butter or Malabar Peppered Beef Tournedos*  
chive & celeriac mousseline  
roasted onion tart, horseradish jus

THE TWENTY-TENS  
New Retro Era

Moist Chocolate Dome with Raspberry Crème Brulee and Bittersweet Chocolate Mousse

A light chocolate cake featuring exquisite Guittard chocolate, a bittersweet chocolate mousse and raspberry crème brulee, glazed with a dark chocolate glacage. This exquisite treat is from our Chocolate Journeys™ program, and was designed exclusively for Princess Cruises in celebration of our 50th Anniversary by master chocolatier and pastry chef Norman Love.

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.