

SAMPLE MENU - Prices and menu offerings are subject to change and offerings may vary by ship.

CAYMUS

VINEYARDS



Winemaker Dinner

Cover charges apply

Princess is launching the Caymus Vineyards Winemaker Dinner fleetwide, which features a unique food menu paired with the wines selected personally by Chuck Wagner, owner and winemaker of Caymus Vineyards. The winery is also curating our wine list for Crown Grill, where guests can access their entire portfolio of 17 iconic labels from Napa, Sonoma and Suisun valleys.

Chuck Wagner and his late parents, Lorna and Charlie, started Caymus Vineyards in 1972. They were a family of farmers with roots in Napa Valley dating back to the 1850s. Today, the family's two cabernet sauvignons – Caymus Napa Valley and Caymus Special Selection – are among the region's most celebrated wines.

Chuck now works alongside two of his children, Charlie and Jenny, and the family produces diverse wines from Napa Valley, other parts of California and beyond. Continually pursuing new ideas, they feel extremely fortunate to spend their days farming grapes and making wine.



AMUSE BOUCHE

Slow-Braised Beef Short Ribs

broccoli tartare and grated horseradish

OPENINGS

Beef Carpaccio*

celeriac, arugula, shaved parmesan, orange zest,
balsamic glaze

~ or ~

Marinated Fresh Oyster Mushrooms and Wood Ear Mushrooms

green pea granita, roasted hearts of romaine lettuce,
smoked citrus dressing

Mer Soleil Chardonnay • Monterey County, CA

FIRST COURSE

Fresh Summer Black Truffle Risotto

Parmigiano Reggiano aged 36 months

*Caymus Suisun The Walking Fool Red Blend
Suisun Valley, CA*

MAIN COURSE

Tournedos Rossini*

prime beef tenderloin, blossom artichokes

*Caymus Napa Valley Cabernet Sauvignon
Napa Valley, CA*

~ or ~

Seared King Salmon and Giant Prawn*

Peruvian potatoes, baby green courgettes, lemon beurre blanc

Sea Sun Pinot Noir • California

CHEESES

Charcuterie and cheese selection

*Paired with your wine of choice
from this evening's dinner*

DESSERT

Chocolate Raspberry Dream

intense dark chocolate mousse, chocolate raspberry
cream, raspberry compote, cornflake crisp

Emmolo Sparkling Wine • California

All food and beverages, including cover charges,
are subject to an 18% service charge which will be added to your check.

*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.

