
Wine Maker's Dinner

Majestic Princess

Cover charges apply

A pairing of food & wine in collaboration
with Wine Maker Jon Emmerich of Silverado
Vineyards and Princess Cruises Culinary Brigade

*"Wine paired with the incomparable cuisine of
Majestic Princess is a true recipe for happiness.
Enjoy your evening in the Private Wine Cellar!"*

– Jon Emmerich, Wine Maker



Sauvignon Blanc, Silverado

Napa Valley, California, USA

Wonderfully spritzy with light aromatics of
grapefruit, pineapple and kiwi. On the palate flavors
of passion fruit, mango and lemon curd burst
through highlighting its bright acidity.

Cabernet Sauvignon Silverado

Napa Valley, California, USA

This approachable Cabernet offers aromas of
blackberry crisp and exhibits flavors of cherry, clove
and a hint of dark chocolate. Full-bodied and smooth
with a lingering finish.



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

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check
may reflect an additional tax for certain ports or itineraries. All marks are registered
trademarks of their respective companies. Beverage Packages may not be shared or
transferred, and have specific limitations and restrictions.

Beef Carpaccio & Celeriac*

*arugula, celery leaves, shaved parmesan
orange-lemon vinaigrette, balsamic glaze*



Truffle & Red Wine Risotto

shallots, parmesan, red wine reduction



Entremet

lemon sorbet & champagne



Seared Salmon and Giant Prawn*

*lemon beurre blanc, peruvian potatoes,
oyster mushrooms*



Cheese & Charcuterie

*triple cream brie, mimolette, manchego,
jamon iberico de bellota, citrus supreme,
candied hazelnuts*



Strawberry-Vanilla Fraisier

*fresh strawberries, vanilla cream mousse,
almond biscuit*

*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.
