Wine Maker's Dinner

Majestic Princess

\$45 per person

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.



Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. 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.