VEGETARIAN HIGHLIGHTS

In order to accommodate many preferences and palates, below are vegetarian-friendly dishes. These beautiful selections come together to create an elegant culinary experience all their own.

course one | STARTER
Taleggio Cheese with accompaniments

course two | SALAD
(choose one)
Tomatoes and Burrata
A variety of local tomatoes paired with oregano oil and dressed fennel leaves
Asparagus and Radish
Lightly roasted asparagus with arugula pesto, red bell pepper relish and sourdough croutons

course three | PASTA—MADE FRESH DAILY
Ricotta Cavatelli
Roasted sunchokes, pickled beets and a Castelmagno espuma

course four | FROM THE GARDEN
Artichoke
Whole braised artichoke hearts on a bed of creamed spinach and toast points

course five | FROM THE EARTH
Braised Lentils
A classic pairing of carrots and onions in a rich mushroom jus, finished with crispy leeks

course six | DESSERT
(choose one)
Dark Chocolate Crèmeux
Chocolate hazelnut custard with crispy mousse and burnt vanilla bean ice cream
Almond Marzipan
Warm cake paired with strawberry coulis, candied almonds and crème fraîche ice cream
Toffee Cheesecake
With a red wine reduction, homemade raisins and macerated grapes

“Fresh, inspired and delicious...share an exquisite meal with the special people in your life.”
— Chef Curtis Stone
A UNIQUE 6-COURSE FINE DINING EXPERIENCE
FROM CHEF CURTIS STONE

Princess is thrilled to bring you the rare opportunity to enjoy the world-class cuisine of award-winning chef and restaurateur, Curtis Stone. Born in Melbourne, Australia and trained in the Michelin-starred kitchens of Marco Pierre White, Curtis’ restaurants Maude and Gwen are two of Los Angeles’ most desirable reservations. Now bringing his expertise to SHARE, he has curated this menu comprised of artfully displayed dishes made from the finest ingredients at sea for a dining experience you’ll savor for years to come.

course one | STARTER
(choose one)

Charcuterie
‘Nduja is a spicy, spreadable salami that comes from the southernmost Italian region of Calabria. Cured from prosciutto, with prominent chilies and spices. Choice of beef bresaola, duck prosciutto, or fennel-infused finocchiona.

Taleggio Cheese with accompaniments

course two | SALAD
(choose one)

Tomatoes and Burrata
A variety of local tomatoes paired with oregano oil and dressed fennel leaves

Asparagus and Radish
Lightly roasted asparagus with arugula pesto, red bell pepper relish and sourdough croutons

Kanpachi*
Saltwater amberjack thinly sliced and quick-cured in lime, featuring chilies, avocado and almonds

course three | PASTA – MADE FRESH DAILY
(choose one)

Ricotta Cavatelli
Roasted sunchokes, pickled beets and a Castelmagno espuma

Pork Ravioli
Green curry filling coated in lemongrass cream, and topped with crunchy chicharrones

course four | SEA
(choose one)

Lobster Bisque
Quick-seared cold-water lobster tail pieces with Madeira crème fraîche and fennel confit

Prawns “Baja Style”
Jumbo prawns simmered in spicy tomato water, roasted garlic and a black pepper frisée salad

Alaska King Crab*
Butter poached crab with a ‘peewee potato salad’ and confit egg yolk

course five | LAND
(choose one)

Duck Leg Confit
Salt-cured duck leg with crispy skin, bacon-spiked beans and parmesan

Strip Loin Steak*
Charred and sliced New York steak on top of a pomme purée, with braised mushrooms and a porcini jus

Brown Butter Berkshire Pork Chop (for 2)
A hard roasted double-bone pork rack, with confit carrots, broccoli purée and a jus of whole grain mustard

course six | DESSERT
(choose one)

Dark Chocolate Crémeux
Chocolate hazelnut custard with crispy mousse and burnt vanilla bean ice cream

Almond Marzipan
Warm cake paired with strawberry coulis, candied almonds and crème fraîche ice cream

Toffee Cheesecake
With a red wine reduction, homemade raisins and macerated grapes

Cover charge of $29/person includes one selection from each course.

Vegetarian option. See back cover for Vegetarian full course menu.

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