



*Balcony  
Dinner*



Cocktails

Canapes

Half-Bottle of French Champagne



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# Menu

**Pacific Blue Crab Cake Baked in a Puff Pastry Crown**  
thyme-infused tomato chutney and whole grain mustard cream



**Marinated Chevre and Mesclun Field Greens**  
pear, walnuts and aged balsamic vinaigrette



**Broiled Tails of Cold Water Lobster**  
drawn lemon butter and vegetable bouquet

or

**Grilled Filet of Beef Tenderloin Diane\***  
chateau potatoes, vegetable bouquet and mushroom demi-glace

or

## **Surf & Turf\***

**Broiled Tail of Cold Water Lobster and Grilled Filet of Beef Tenderloin**  
served with rissole potatoes, vegetable bouquet and a duo of sauces



**Princess' Extraordinary Chocolate Quartet**  
delicate quenelles of dark, swiss, milk and white chocolate mousseline

## **Friandises**

*\*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.*

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

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