

After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Espresso	1.75
	Double Espresso	2.50
	Café Latte	2.50
	Cappuccino	2.50
	Mocha	2.75
Dessert Wine	Errazuriz Late Harvest, Sauvignon Blanc by the glass	4.00
	<i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Sherry	Harvey's Bristol Cream	4.95
	Tio Pepe	4.95
	Dry Sack	4.95
Liqueurs and Cordials	Amaretto di Saronno	5.95
	Drambuie	5.95
	Grand Marnier	5.95
	Kahlua	5.95
	Frangelico	5.95
	Irish Cream	5.95
	B&B D.O.M.	5.95
	Sambuca	5.95
	Tia Maria	5.95
	Galliano	5.95
Southern Comfort	5.95	
Port Wine	Sandeman's Port (20 Years)	7.25
Cognac	St. Remy V.S.O.P.	8.00
	Remy Martin V.S.O.P.	9.00
	Courvoisier V.S.O.P.	8.50
	Remy Martin X.O.	18.95

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Tonight's Selection



Chocolate Journeys: Chocolate Soufflé Prepared with Dark and White Guittard® Chocolates

Norman Love turns the classic soufflé into a study in contrast with an artful fusion of tastes and textures. Intense dark chocolate from Guittard® endows the airy soufflé with a provocative touch of bitterness. A velvety sauce made with Guittard® white chocolate provides a sweet, creamy complement. Experience this exquisite soufflé in rich shades of cocoa and ivory.

Flourless Chocolate Cake

steeped berries, chantilly cream

Ice Cream

butter almond, chocolate chip
honeydew sorbet

Sugar-Free Mango Cheesecake

mango salsa

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Traditional New York Cheesecake

macerated strawberries

Brie & Gouda Cheese

dried apricots, port wine reduction

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Sweet & Nutritious Fruits

lemon twist, mint



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

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Tonight's Selection

Baked Alaska on Parade
chocolate sauce

Deep Dish Apple Pie
vanilla anglaise

Sugar-Free Chocolate-Tapioca Pudding
toasted almonds

Ice Cream
rhubarb, rum & raisin, dark cherry sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

Ice Cream Bombe "Diplomate"
chocolate sauce

Deep Dish Apple Pie
vanilla anglaise

Sugar-Free Chocolate-Tapioca Pudding
toasted almonds

Ice Cream
rhubarb, rum & raisin, dark cherry sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macarated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

Burned Rhubarb Napoleon
nectarine ice cream

Apple and Walnut Spring Rolls
raspberry-pepper dipping sauce

Sugar-Free Milk Chocolate Mousse Cake
dollop of whipping cream

Ice Cream
strawberry, butter toffee, red currant sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

Frozen Chocolate Praline Torte
almond florentine crisp

Decadent Drambuie Soufflé
pear anglaise

Sugar-Free Fresh Fruit Tart
vanilla sauce

Ice Cream
English toffee, cookies & cream, apple cider sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

 **Chocolate Journeys: White Chocolate Cheesecake with Vanilla Mouseline and Strawberry Preserves**

Cheesecake is one of the most well-received and often requested desserts. Chef Norman Love put a twist on this favorite by adding a silky smooth white chocolate ganache to the delicious cheesecake mixture. He then created a white chocolate shell that holds a delicious mouseline and fresh strawberry preserves. It is a creamy rich twist to the traditional strawberry cheesecake.

Viennese Apple Strudel
Vanilla Sauce
à la mode

Ice Cream
rocky road, butter pecan
pineapple sorbet

Sugar-Free Coffee Mousse Cake
vanilla sabayon

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Traditional New York Cheesecake
macarated strawberries

Brie & Gouda Cheese
dried apricots, port wine reduction

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

Black Forest Cake with Sour Cherries and Kirschwasser
chocolate shavings

Orange Grand Marnier Soufflé
vanilla bean sauce

Sugar-Free Strawberry Mousse with Mascarpone Cream
strawberry stew

Ice Cream
caffé latte, orange pineapple, vodka lime sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macarated strawberries

French Vanilla Bean Crème Brûlée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

Traditional Florida Key Lime Pie
whipping cream

Warm Chocolate Fudge Cookie
vanilla bean ice cream, fudga topping

Sugar-Free Warm Hazelnut-Pumpkin Pudding
five-spice sauce

Ice Cream
piña colada, honey yogurt, chocolate sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection



Chocolate Journeys: Coconut Mousse with Dark Chocolate Cream and Crunchy Roasted Coconut

Coming from Florida and growing up in the pastry industry, coconut mousse is a personal favorite of Chef Norman Love. He created this extremely popular dessert with a dark chocolate crème brûlée, featuring a crunchy roasted coconut base, a coconut buttery cake, and finished with a coconut mousse.

Pecan Butterscotch Pie

marsala sabayon

Ice Cream

espresso, dulce de leche
mango sorbet

Sugar-Free Pink Grapefruit Tart

citrus-vodka sauce

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Traditional New York Cheesecake

macerated strawberries

Brie & Gouda Cheese

dried apricots, port wine reduction

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection

Crusty Banana Tart with Hazelnut Streusel
chocolate ice cream

Cherries Jubilee
French vanilla ice cream

Sugar-Free Mango and Macadamia Nut Samosas
coconut-mint dip

Ice Cream
fudge brownie, cookies & cream, blueberry sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brûlée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

Rum & Raisin Panna Cotta, Chocolate Sauce
sugar-glazed puff pastry

Mango Strudel, Lime Sauce
mango chips

Sugar-Free Guava Napoleon
vanilla pastry cream

Ice Cream
mocha fudge, triple chocolate, piña colada sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brûlée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



All chocolate selections on our menu feature exquisite chocolate from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Espresso	1.75
	Double Espresso	2.50
	Café Latte	2.50
	Cappuccino	2.50
	Mocha	2.75
Dessert Wine	Errazuriz Late Harvest, Sauvignon Blanc by the glass	4.00
	<i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Sherry	Harvey's Bristol Cream	4.95
	Tio Pepe	4.95
	Dry Sack	4.95
Liqueurs and Cordials	Amaretto di Saronno	5.95
	Drambuie	5.95
	Grand Marnier	5.95
	Kahlua	5.95
	Frangelico	5.95
	Irish Cream	5.95
	B&B D.O.M.	5.95
	Sambuca	5.95
	Tia Maria	5.95
	Galliano	5.95
Southern Comfort	5.95	
Port Wine	Sandeman's Port (20 Years)	7.25
Cognac	St. Remy V.S.O.P.	8.00
	Remy Martin V.S.O.P.	9.00
	Courvoisier V.S.O.P.	8.50
	Remy Martin X.O.	18.95

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Tonight's Selection



Chocolate Journeys: Chocolate and Caramel Tart with Almond Nougatine

Many years ago, Chef Norman Love had the pleasure of touring around the U.S. with Chef Olivier Bajard, MOF, also one of the best pastry chefs in the world. This is a dessert which reminds Chef Love of Chef Bajard due to his love of caramel. It begins with a beautiful delicious buttery crust with a soft caramel, crunchy cinnamon nougatine, then completed with a chocolate cream. It is a perfect dessert for chocolate and caramel lovers alike.

French Vanilla Soufflé

Lady Godiva cream sauce

Sugar-Free Buttermilk Crepes

with Chocolate-Cream Cheese Filling

sugar-free ice cream

Ice Cream

Jamaican coffee, chocolate marshmallow peach daiquiri sorbet

Petits Fours

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

Create Your Own Sundae

vanilla or chocolate ice cream

strawberry, chocolate, butterscotch, caramel

or pineapple toppings, whipped cream

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection

Original Sacher Torte

as created by Franz Sacher in 1832 for Furst Metternich

Butternut Pecan Pudding

butterscotch sauce

Sugar-Free Vanilla and Chocolate Napoleon

citrus-mint salad

Ice Cream

stracciatella, caffè latte, champagne sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection

- Carrot Cake**
cream cheese frosting

- Soft-Center Warm Chocolate Hazelnut Pudding**
vanilla ice cream, chocolate sauce

- Sugar-Free Cream Puff Swan**
papaya coulis

- Ice Cream**
Nutella, maple pecan, mango tamarind sorbet

Princess Favorites

Available every evening

- Princess Love Boat Dream**
chocolate mousse on brownie

- Traditional New York Cheesecake**
macerated strawberries

- French Vanilla Bean Crème Brûlée**
sugar cane crust, lemon madeleines

- Create Your Own Sundae**
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

- Brie & Gouda Cheese**
dried apricots, port wine reduction

- Sweet & Nutritious Fruits**
lemon twist, mint



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Tonight's Selection

White Chocolate Mocha Tart

chocolate ice cream

Sour Cream Apple Pie with Streusel Crumble

à la mode

Sugar-Free Cinnamon-Spiced Pear Poached in Grape Juice

cream cheese dumpling

Ice Cream

butter almond, praline and cream, watermelon sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection

Tiramisu

espresso, zabaglione cream, bittersweet cocoa

Cassata alla Siciliana

ice cream trilogy, candied fruits

Sugar-Free Mochaccino Semifreddo

orange compote

Ice Cream

gelato allo zabaglione, gelato al torroncino
sorbetto al limoncello di sorrento

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection

Chocolate Panna Cotta

banana compote

Hazelnut Semifreddo

praline crunch, caramel drizzle

Sugar-Free Milk Chocolate Swirl Cheesecake

berry sauce

Ice Cream

zuppa inglese, pistachio, sorbetto all arancio

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection

Chocolate Lovers Delight

dark chocolate truffle mousse, tiny gateau opera
hazelnut chocolate parfait

Sugar Free Coconut Cake

raspberry sauce

Ice Cream

chocolate peanut butter, amaretto, pine-orange sorbet

Coffee or Tea with Homemade Mignardises

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection

Ménage à Trois

apple crumble, chocolate marquise, raspberry panna cotta

Sugar-Free Chocolate Mint Cake

vanilla sauce

Ice Cream

chocolate fudge, Kahlua mascarpone, mango tamarind sorbet

Coffee or Tea with Homemade Mignardises

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection



Chocolate Journeys: Chocolate Hazelnut Bar with Citrus Cream

Embark on a culinary journey that is a marriage of the finest hazelnuts from Piedmont, Italy, and the freshest citrus flavors of Florida. Chef Love has designed a light, fluffy hazelnut dacquoise cake with a ground hazelnut and milk chocolate crunch layer, a rich chocolate crème blend of dark and milk chocolate with a buttery texture, and finished with dark chocolate Chantilly, caramelized hazelnuts, and accompanied by a citrus sauce.

Bananas Foster Flambé
à la mode

Sugar-Free Semolina Tart
fresh berries

Ice Cream
chocolate-raspberry swirl, mango
passion fruit sorbet

Gourmandises

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection



Chocolate Journeys: Cinnamon Profiterole with Espresso Mousse and Dark Chocolate Cream

This is a classic dessert with a creative twist that is a favorite of Chef Norman Love. The small cream puff has a crunch encrusted topping and is filled with an absolutely delicious silky smooth bittersweet chocolate pastry cream that sits upon an airy espresso mousse with an espresso crunch. It's the perfect combination of chocolate and coffee with numerous textures.

Peach and Blueberry Cobbler
hazelnut crumble topping

Ice Cream
yellow peach, Nutella
pink grapefruit sorbet

Sugar-Free Passion Fruit Mousse Cake
whipped cream

Gourmandises

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Traditional New York Cheesecake
macerated strawberries

Brie & Gouda Cheese
dried apricots, port wine reduction

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

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lemon twist, mint



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	Tia Maria	5.95
	Galliano	5.95
Southern Comfort	5.95	
Port Wine	Sandeman's Port (20 Years)	7.25
Cognac	St. Remy V.S.O.P.	8.00
	Remy Martin V.S.O.P.	9.00
	Courvoisier V.S.O.P.	8.50
	Remy Martin X.O.	18.95

For your convenience a 15% gratuity will be added to your bar account. Passengers under 21 years of age are not permitted to purchase or consume alcohol onboard a Princess vessel at any time.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

Tonight's Selection



Chocolate Journeys: Chocolate Pistachio Dome with Almond and Pistachio Nougatine

The world's finest pistachios are found in the Bronte Valley in Sicily and this special dessert reminds Chef Love of family vacations in Italy. Featuring a moist almond cake, the rich Sicilian pistachio crème brulée is encased in a light bittersweet chocolate mousse that sits atop an almond pistachio crunchy nougatine, and glazed in a milk chocolate glacage.

Floating Islands in Vanilla Sauce

caramel drizzle

Sugar-Free Cherry Trifle

chocolate wafer

Ice Cream

praline, tiramisu
mandarin sorbet

Petits Fours

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard[®] Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Espresso	1.75
	Double Espresso	2.50
	Café Latte	2.50
	Cappuccino	2.50
	Mocha	2.75
Dessert Wine	Errazuriz Late Harvest, Sauvignon Blanc by the glass	4.00
	<i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Sherry	Harvey's Bristol Cream	4.95
	Tio Pepe	4.95
	Dry Sack	4.95
Liqueurs and Cordials	Amaretto di Saronno	5.95
	Drambuie	5.95
	Grand Marnier	5.95
	Kahlua	5.95
	Frangelico	5.95
	Irish Cream	5.95
	B&B D.O.M.	5.95
	Sambuca	5.95
	Tia Maria	5.95
	Galliano	5.95
Southern Comfort	5.95	
Port Wine	Sandeman's Port (20 Years)	7.25
Cognac	St. Remy V.S.O.P.	8.00
	Remy Martin V.S.O.P.	9.00
	Courvoisier V.S.O.P.	8.50
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Tonight's Selection



Chocolate Journeys: Chocolate Tart with Vanilla Mousse and Chocolate Ganache

One of Chef Norman Love's fondest memories of training in France is this delicate tart. The buttery cookie dough crust that lightly crumbles with your fork, and a chocolate center of bittersweet chocolate, eggs and cream blended together to create a silky soft texture, with an added creative twist of vanilla mousse.

Warm Citrus Fruit Soufflé
orange-lemon sauce

Ice Cream
mint-chocolate chip, macadamia nut
basil lime sorbet

**Sugar-Free Semi-Frozen
Blueberry Parfait**
blueberry sauce

Petits Fours

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Traditional New York Cheesecake
macerated strawberries

Brie & Gouda Cheese
dried apricots, port wine reduction

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Sweet & Nutritious Fruits
lemon twist, mint



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