

## 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** (V)

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

#### **Almond Marzipan** (V)

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

#### **Toffee Cheesecake** (V)

With a red wine reduction, homemade raisins and macerated grapes

CURTIS  
STONE  
— SHARE —

“Fresh, inspired and delicious...share an exquisite meal with the special people in your life.”

– Chef Curtis Stone



# CURTIS STONE

## SHARE

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 (V)

### course two | SALAD (choose one)

#### Tomatoes and Burrata (V)

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

#### Asparagus and Radish (V)

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 (V)

Roasted sunchoke, 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 Crèmeux (V)

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

#### Almond Marzipan (V)

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

#### Toffee Cheesecake (V)

With a red wine reduction, homemade raisins and macerated grapes

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

(V) 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.

