

VEGETARIAN HIGHLIGHTS

For your convenience, here is a compilation of vegetarian-friendly dishes. While curated to accompany the previous menu, these beautiful selections come together to create an elegant culinary experience all their own.

course one | STARTER

Pantaleo cheese with accompaniments

course two | SALAD

(choose one)

Tomatoes and Burrata

Whole roasted grape tomatoes with oregano oil and dressed fennel leaves

Little Gem

A baby romaine leaf salad tossed in a caraway buttermilk dressing highlighting grapefruit and nasturtium flowers

course three | PASTA—MADE FRESH DAILY

Ricotta Cavatelli

Showcasing roasted sunchoke, pickled beets and brussels sprouts leaves

course four | SOUP

White Corn Veloute

A simmering crockpot filled with grilled asparagus and aromatic tarragon

course five | MAIN

Mushroom Ragu

Perfectly roasted king trumpets simmered in a mushroom reduction and garnished with Meyer lemon ricotta

course six | DESSERT

(choose one)

Toffee Cheesecake

Paired with a red wine reduction, homemade raisins and macerated grapes

Dark Chocolate Cremeux

A chocolate hazelnut custard with crispy mousse and a burnt vanilla bean ice cream

Citron Tart

A classical tart shell highlighting freshly sliced raspberries and an Italian Meringue

SHARE

by
Curtis Stone

“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

Lauded by *TIME* and *Travel & Leisure*, Curtis Stone's first solo restaurant, Maude, is one of Los Angeles' most sought-after reservations. Princess is thrilled to bring you the rare opportunity to enjoy the world-class cuisine of this award-winning chef and restaurateur. Chef Stone trained at Michelin-starred restaurants in London under the famous chef Marco Pierre White and brings his expertise to SHARE. Here you'll dine on artfully displayed dishes made from the finest ingredients at sea for a meal you'll savour for years to come.

course one | **STARTER**
(choose one)

Charcuterie

Whole 18-Month Aged San Daniele Prosciutto sliced thinly with pickled onions and Castelvetro Olives. Choice of fennel infused finocchiona, garlic dusted Hungarian salami, or spicy soppressata.

Pantaleo Cheese with accompaniments (V)

course two | **SALAD**
(choose one)

Tomatoes and Burrata (V)

Whole roasted grape tomatoes with oregano oil and dressed fennel leaves

Lemon Poached Prawns

Paired with a turnip cream, crispy brioche and finished with raw radishes

Little Gem (V)

A baby romaine leaf salad tossed in a caraway buttermilk dressing complementing grapefruit and nasturtium flowers

course three | **PASTA — MADE FRESH DAILY**
(choose one)

Ricotta Cavatelli (V)

Highlighting roasted sunchoke, pickled beets and brussels sprouts leaves

Pork Ravioli

A green curry filling coated in a lemongrass cream and topped with crunchy chicharrones

course four | **SEA**
(choose one)

Butter Poached Lobster Tail

Resting on roasted potatoes and crispy pancetta covered in a white onion soubise

Day Boat Scallops*

Lightly seared, aside a sesame & chickpea purée, garnished with feta and a Mediterranean Za'atar spice mix

Steelhead Trout

A cold water trout flaking next to buttered asparagus, lying in a white wine beurre blanc

White Corn Veloute (V)

A simmering crockpot filled with grilled asparagus and aromatic tarragon

course five | **LAND**
(choose one)

Duck Leg Confit

A salt-cured duck leg with crispy skin, bacon flavoured beans and parmesan

Strip Loin Steak*

A charred and sliced New York steak on top of a sunchoke purée, braised leeks and crispy onions

Lamb Loin*

Paired with harissa scented couscous coated in spiced almonds and lime yoghurt

Mushroom Ragu (V)

Roasted king trumpets simmered in a mushroom reduction and finished with Meyer lemon ricotta

course six | **DESSERT**
(choose one)

Dark Chocolate Cremeux (V)

A chocolate hazelnut custard with crispy mousse and a burnt vanilla bean ice cream

Citron Tart (V)

A classical tart shell highlighting freshly sliced raspberries and an Italian meringue

Toffee Cheesecake (V)

Paired with a red wine reduction, homemade raisins and macerated grapes

Cover charge of **\$39/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.

