

# CAYMUS

## VINEYARDS



## *Winemaker Dinner*

Princess is launching the Caymus Vineyards Winemaker Dinner fleetwide, which features a unique food menu paired with the wines selected personally by Chuck Wagner, owner and winemaker of Caymus Vineyards. The winery is also curating our wine list for Crown Grill, where guests can access their entire portfolio of 17 iconic labels from Napa, Sonoma and Suisun valleys.

Chuck Wagner and his late parents, Lorna and Charlie, started Caymus Vineyards in 1972. They were a family of farmers with roots in Napa Valley dating back to the 1850s. Today, the family's two cabernet sauvignons – Caymus Napa Valley and Caymus Special Selection – are among the region's most celebrated wines.

Chuck now works alongside two of his children, Charlie and Jenny, and the family produces diverse wines from Napa Valley, other parts of California and beyond. Continually pursuing new ideas, they feel extremely fortunate to spend their days farming grapes and making wine.



AMUSE BOUCHE

**Slow-Braised Beef Short Ribs**  
broccoli tartare and grated horseradish

OPENINGS

**Beef Carpaccio\***  
celeriac, arugula, shaved parmesan, orange zest,  
balsamic glaze

~ or ~

**Marinated Fresh Oyster Mushrooms  
and Wood Ear Mushrooms**  
green pea granita, roasted hearts of romaine lettuce,  
smoked citrus dressing  
*Mer Soleil Chardonnay • Monterey County, CA*

FIRST COURSE

**Fresh Summer Black Truffle Risotto**  
Parmigiano Reggiano aged 36 months  
*Caymus Suisun The Walking Fool Red Blend*  
*Suisun Valley, CA*

MAIN COURSE

**Tournedos Rossini\***  
prime beef tenderloin, blossom artichokes  
*Caymus Napa Valley Cabernet Sauvignon*  
*Napa Valley, CA*

~ or ~

**Seared King Salmon and Giant Prawn\***  
Peruvian potatoes, baby green courgettes, lemon beurre blanc  
*Sea Sun Pinot Noir • California*

CHEESES

Charcuterie and cheese selection  
*Paired with your wine of choice  
from this evening's dinner*

DESSERT

**Chocolate Raspberry Dream**  
intense dark chocolate mousse, chocolate raspberry  
cream, raspberry compote, cornflake crisp  
*Emmolo Sparkling Wine • California*

\*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.

