



## Enchanted Garden

### Specially Cocktails

Golden Leafs  
Rum, Pomegranate,  
Peach Schnapps, Cranberry  
Juice, Soda Water

Nutty Chocolate  
Vanilla Vodka, Crème de  
Cacao White, Baileys,  
Galliano, Vanilla Mix

Northern Garden  
Pomegranate Syrup, Sugar  
Syrup, Harmony Tea, Sprite  
(Non-Alcoholic)

### Appetizers

🍷🍷 Cucumber Garden Roll  
filled with Julienne of Carrots, Bell Peppers and Zucchini, with Cilantro  
and dressed with White Shoyu and Lemon Dressing

🍷 Ahi Tuna and Avocado Tower  
with Crispy Noodles and Wasabi Dressing

🍷 North Atlantic Lobster Ravioli  
with Roasted Garlic and Sweet Basil in a Tomato Broth

Applewood-Smoked Bacon Wild Mushroom Tart  
with creamy Leeks

### Soups and Salads

Heirloom Tomato Soup  
with Sour Cream, Croutons and Basil

🍷 Cream of Green Asparagus  
with Crabmeat and Asparagus Tips

🍷 Spinach and Raspberry Salad  
Baby Spinach tossed with fresh Raspberries, Toasted Pine Nuts,  
crumbled Gorgonzola, and a Raspberry Vinaigrette

Romaine Wedge  
fresh crisp Romaine topped with a creamy Romano Dressing  
and homemade Spiced Croutons

### Bread Service

Multigrain and Country Currant Rolls  
with Chickpea-Garlic Purée

🍷 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of food borne illness, especially if you have certain medical conditions.



## Main Course

### ● Caramelized Sea Scallops

with Roasted Asparagus, Sun-dried Tomato Couscous,  
Caramelized Leeks, and Red Wine Veal Jus

*Fresh and lively Sauvignon Blanc with citrus and asparagus overtones*

### Pan-Seared Sea Bass

with Fava Bean and Pea Risotto, sliced Fennel and a Dill-Chive Riesling Wine Sauce

*Red Zinfandel with dark berry and spice and supple tannins*

### ● Marjoram-Scented Roast Chicken

served with Baked Crushed Sweet Potatoes, Buttered Baby Spinach  
and a Thyme Red Wine Chicken Jus

*Aromatic Moscato with scent of fresh tropical fruit to enhance the sweet and spicy glaze*

### Seared Pork Tenderloin Medallions

with Rosti Potatoes, Collard Greens and a Morel Cognac Sour Cream Sauce

*A delicate Chardonnay with fruit flavours, gently touched with oak*

### ● 🍷 🍷 Slow-Roasted Prime Rib

*Served and served with Thyme-roasted Vegetables, Double-Baked Potato, Natural Jus, and Horseradish*

*A rich and robust Cabernet Sauvignon with dark fruits and cedar wood flavors*

## 🍷 Vegetarian

### ● 🍷 Cucumber Garden Roll

filled with Julienne of Carrots, Bell Peppers and  
Zucchini, flavored with Cilantro and dressed  
with White Shoyu and Lemon Dressing

### ● Spinach and Raspberry Salad

Baby Spinach tossed with fresh Raspberries,  
Toasted Pine Nuts, crumbled Gorgonzola,  
and a Raspberry Vinaigrette

### Heirloom Tomato Soup

with Sour Cream, Croutons and Basil

### ● Pearl-Barley Cakes with Shallots, Leeks, and Rosemary

over Sautéed Julienne of Carrots, Celeriac  
and Leeks with a Light Saffron Broth

### Glazed Portobello Mushrooms

with Brown Lentil and Parsley Sauce and  
Sun-dried Tomato Cream

## 🍷 Lighter Note Offerings

### 🍷 Harrisa Lamb Salad

Roasted Harissa marinated Lamb medium  
with Couscous Tabbouleh, Organic Field Greens,  
Marinated Eggplant, and Tzatziki

### ● 🍷 🍷 Grilled Grain-fed Sirloin Steak

### ● 🍷 Slow-Roasted Breast of Chicken

### ● 🍷 Oven-Baked Filet of Salmon

The above three entrées are served with  
Garden Vegetables and your choice of  
steamed White Rice or Baked Potato

🍷 Our Guests' Favorites 🍷 Vegetarian/Lighter Note Offerings

● Gluten Free ● Dairy Free

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

## Specialty Drinks

(Available at an additional cost)

### Coffees

Espresso  
Cappuccino



### Caramel Pecan Chai

Oregon Chai, Caramel Pecan Syrup, Steamed Milk

### Tiramisù Mocha Latte

Tiramisù Syrup, Chocolate Sauce, Espresso, Steamed Milk

### Adventurous After-Drinks

#### Espresso Martini

Absolut Vanilla, Godiva White Chocolate Liqueur, Frangelico, Espresso

#### Crème Brûlée

Grey Goose, Baileys Irish Cream, Amaretto, Caramel Syrup, Half & Half

### Selection

RumChata

Baileys Irish Cream

Sambuca

Grand Marnier

Hennessy V.S.

Courvoisier V.S.O.P.

Remy Martin X.O.

Grappa Gianduia

Grappa Fior Di Latte

Tawny Port 10yrs – 20yrs

Knob Creek

Woodford Reserve

Johnnie Walker Odyssey

Glenmorangie Signet

## Desserts

### Warm Sticky Date Pudding

served with Butterscotch Sauce, Vanilla Ice Cream, and Phyllo Crunch

### Chocolate Garden Torte

with Coffee Crème and Caramel Soil

### Orange Yogurt Cake

with Citrus Syrup and Vanilla Sauce

### Chocolate Brownie Sundae

Peanut Butter Brownie Bites with Rich Chocolate Ice Cream, Whipped Cream and Chocolate Fudge Sauce

## Signature Dessert

### Southern Style Pecan Tart

with Bourbon Caramel Sauce

## No Sugar Added Dessert

### Lemon Raspberry Mousse Bombe

Citrus Lemon Mousse embedded with fresh Raspberries

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