

Enchanted Garden

Specialty Cocktails

Imperial Kir

Moët Rosé, Meletti
Amaro, Cointreau Blood
Orange, Raspberry

Royal Grog

Zaya Rum, White Peach,
Passionfruit Rekorderlig

Winter Garden

Zico Coconut Water, Fresh
Pineapple, Lemon Grass, Basil
[Non-Alcoholic]

Appetizers

Salmon Gravlax 🍷 🌱

Slices of Dill-marinated Salmon with Honey-Mustard Dressing

The Enchanted Garden Platter

a selection of Charcuterie with a Whole-Grain Baguette and Peach Marmalade

Garlic and Parsley Sautéed Shrimp 🍷
on a Jambalaya Rice

Poached Green and White Asparagus Spears 🌱 🍷
with a Tomato Béarnaise

Soups and Salads

Slow-cooked Green Lentil Soup
with Chorizo Sausage, Vegetables and Thyme

Wild Forest Mushroom Soup
with Sour Cream, White Truffle Oil and Chives

Pancetta Salad 🍷
with picked Baby Gem, Eggs, Spring Onions,
Radish, and Buttermilk Dressing

Coronation of Mixed Leaves 🍷
Vine Tomatoes, Blue Cheese, Apples,
Candied Walnuts, and Aged Red Wine Vinegar

Bread Service

Fig and Date Ciabatta Rolls
with Minted Yogurt Dip

🌱 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

Portobello Ravioli
with a White Wine Thyme Cream Sauce, Morel Mushrooms,
Green Asparagus, picked buttered Kale and shaved Parmigiano-Reggiano

Grilled Fillet of Turbot
On Yukon gold Potato Purée, Sautéed Fennel and a Light Dill Cream Sauce

Brinjal Bhaji – Aubergine Curry ♡
with fragrant Jasmine Rice, Green Herb Chutney, Raita and Poppadum

Oven-Roasted Tom Turkey Breast
with Green Beans, Sweet Mashed Potatoes, Rosemary Stuffing, Giblet Gravy, and Cranberry Relish

Trio of Veal ⚡
Grilled Veal Loin, Pulled Shank and Tortellacci Pasta with a Sun-dried Tomato and
Sage Reduction garnished with a Potato Crisp

Vegetable Lasagna ♡
Layered Zucchini, Eggplant, Bell Pepper, and Pasta baked in Tomato Provençal and Béchamel Sauce with
Mozzarella Cheese and Basil

New York Strip Steak Ⓜ ⚡
with Truffle Layered Potatoes, Honey Parsnips, and Buttered Spinach with a Pepper Sauce on the side

Lighter Plate Offerings

Chicken Pita Salad
Lemon-marinated Roasted Chicken Breast with
Tomatoes, Cucumbers, Chickpeas, Mint, and Feta
Cheese tossed in a Lemon Dressing

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

♡ Vegetarian

Ⓜ 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 Vanilia, 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 100 Cuvée

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

Sacher Torte

Glazed with Apricot Jam and Raspberry Sauce

White Chocolate Bread Pudding

with Butterscotch Sauce and Vanilla Ice Cream

Crème Brûlée Cheesecake

Layer of Baked Cheesecake with Caramelized Crème Brûlée, served with Fresh Whipped Cream

Forest Berry Sundae

Vanilla Ice Cream, Mixed Berry Compote, and Fresh Whipped Cream

Signature Dessert

Strawberry and Cream Tower

rich White Chocolate Vanilla Cream, and centered with Strawberry Compote


No Sugar Added Dessert

Tiramisù

Lady Fingers soaked in Amaretto Espresso and layered with Mascarpone Cheese

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