

# 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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