

Royal Dinner



Specialty Drinks

Double Crowned

*Crown Royal
Chambord
Cointreau
Cranberry Juice
Freshly Squeezed Lime Juice*

Impérial Illusion

*Absolut Mandarin
Apple Pucker
Blue Curaçao liquor
Pineapple Juice*

Princess Delight

*Passion Fruit Juice
Mango Purée
(Non-Alcoholic)*



Appetizers

🍷🍷 Duck Confit

*Slow-Cooked Duck Leg pulled and Garnished
with Craisins and Walnuts*

Iced Lobster and Jumbo Shrimp

*with Green Asparagus, Horseradish Cream
and Dill Dressing*

Gaston's Escargot Gratinée

*Herb-marinated Snails with Finely Chopped Mushrooms,
topped with Garlic Butter*

🍷 Breaded and Deep-Fried Brie

with an Orange and Cranberry Chutney



Soups & Salads

French Onion Soup

with Gruyere Cheese Crouton

Potage Parmentier

Leek and Potato Soup

🍷 Farmhouse Salad

*Baby Spinach, Asparagus, Cherry Tomatoes and
Fingerling Potatoes served with a Goat Cheese
Crostini and an Olive Vinaigrette*

🍷🍷 Red Wine Bosc Pear Salad

*Arugula, sliced Red Onions and crispy Lardons
dressed with a Sherry Wine Dressing and served
with a Red Wine Poached Bosc Pear*

Bread Service

warm French Country Bread with an Olive Spread

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



Main Courses



Conchiglie Pasta

with Buttered Lobster, tossed in a Tomato Shrimp Tarragon Brandy Sauce with Lemon Basil

Sangiovese with Cherry, Plum notes and Herbaceous quality

🍴 Oven-Baked Salmon Royale

crowned with King Smoked Salmon and Horseradish Crust accompanied by Sautéed Swiss Chard, Truffled Cauliflower Purée and White Wine Beurre Blanc

A rich, oaky and butter Chardonnay

🍴🍴 Crispy Roasted Duck Breast

with Cabbage, Shallots, Honey Parsnip Mash, and a Duck Red Wine Jus

An aromatic Riesling with Apple and Peach notes

Roasted Rack of Lamb Medium

with Dauphinoise Potatoes, Buttered Brussels Sprouts and a Burgundy Rosemary Sauce

Mellow and Herby nature of a Pinot Noir

🍴 Chateaubriand-Roasted Filet Steak

Roasted Filet Steak, crushed New Potatoes with Shallots, Buttered Green Beans, Red Wine Jus, and a Béarnaise Sauce on the Side

Robust, young Cabernet Sauvignon

👩🍳 Vegetarian

Wild Mushroom-Stuffed Pasta in a Vegetable Broth

topped with Watercress, Shaved Parmesan Cheese and Paprika Oil Drizzle

🍴 Grilled Marinated Tofu, Roasted Zucchini, Eggplant, and Red Peppers

on Israeli Couscous and a Lime-Cilantro Drop

👩🍳 Lighter Note Offerings

🍴🍴🍴 Ahi Tuna Niçoise

seared Ahi Tuna with Green Beans, Potato, Olives, Red Onions, sliced Egg, and Parsley-Garlic Vinaigrette

🍴🍴🍴 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/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)

Coffee

Espresso
Cappuccino



Caramel Pecan Chai

Oregon Chai, Caramel Pecan Syrup, Steamed Milk

Tiramisù Mocha Latte

Tiramisù Syrup, Chocolate Sauce, Espresso, Steamed Milk

Adventurous After-Tinis

Espresso Martini

Abvolut 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 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

Grand Marnier Soufflé

served with Grand Marnier Crème Anglaise

Apple Tart Tatin

Caramelized Baked Apple served with Vanilla Ice Cream

Tahitian Vanilla Crème Brûlée

with Almond Biscotti (Gluten Free without Biscotti)

Strawberry Shortcake Sundae

*Strawberries, Vanilla Ice Cream,
Whipped Cream and Shortcake*

Signature Dessert

Classic Opera Gâteau

*layers of Joccande Sponge, soaked in Coffee Syrup,
Chocolate Ganache and rich Buttercream*

No Sugar Added Dessert

Duo Chocolate Slice

*layers of Brownie and Truffle Mousse
with a Berry Crème*

© 2015 The W. D. & H. O. W. Co.

Always Drink Responsibly. Please do not drink and drive. We are not responsible for any accidents or injuries that may occur while consuming our products.

W. D. & H. O. W. Co. is not liable for any injuries or damages that may occur while consuming our products.

Contains 100% natural ingredients. No artificial flavors, colors, or preservatives. All products are made in the USA. © 2015 W. D. & H. O. W. Co.