

Animator's Palate introduces a world-wide first - a dining experience that allows you to create the magic! Let the dazzling concept art and delicious culinary creations inspire your creativity; then relax and watch as the dining room proudly presents your Animation Magic!

SPECIALTY COCKTAILS

Eclipse

Southern Comfort, Russian Standard Vodka, Orange Juice and fresh Lemon Juice

Motion

Bacardi Grand Melon, Prosecco and fresh Fruits

Kisses

Vanilla Ice Cream, Orange Passion Fruit Juice and Strawberry Purée
[Non-Alcoholic]

APPETIZERS

☉ Tomato Caprese

Buffalo Mozzarella, Italian Roma Tomatoes and picked Basil, drizzled with Virgin Olive Oil

☽ Sesame Crusted Tuna Sashimi

with Wakame Salad, Pickled Ginger, Wasabi, and Soy Sauce

Porcini Sacchetti

Pasta filled with Porcini Mushrooms, Swiss and Fontina Cheese with Garlic, Thyme and a Prosecco Wine Sauce

Malaysian Chicken Satay

Grilled Chicken skewers Marinated in Turmeric, Chili and Coriander served with Peanut Sauce and Cucumber

SOUPS AND SALADS

Lobster Bisque

with fresh Lobster and Sour Cream

White Cheddar and Broccoli Soup

with Toasted Baguette Croutons

☉☉ Dill and Lemon Marinated Shrimp

with Potato and fresh Pea Salad

☉ Crisp Romaine Wedge Salad

with Feta Cheese, Kalamata Olives, Tomatoes, Cucumber, Oregano and a Red Wine Vinegar Dressing

BREAD SERVICE

Six-Grain Country Bread

with Caramelized Onions and Sun-dried Tomato Dip

THE FEATURE SELECTION

Grilled Garlic-Marinaded Shrimp

with Linguini Pasta, Roasted Cherry Tomatoes, Artichokes,
Sautéed Baby Spinach and a Tomato-Basil Provençal Sauce

Pinot Grigio Albola Veneto, Italy

GF Roasted Salmon Steak

with Celeriac Purée, Buttered Savoy Cabbage, crisp Parsnip Chips
and a Truffle Red Wine Jus

Ferrari-Carano Sonoma County California, USA

Chicken Schnitzel

Breaded Chicken Breast fried in Butter, served with
Roasted Bacon Potatoes and Buttered Green Beans

Murphy-Goode Merlot Sonoma County California, USA

‡ Herb-Crusted Rack of Lamb

with Ratatouille, Roasted Thyme Potatoes and a
Rosemary Red Wine Reduction

King Estate Pinot Noir Oregon, USA

‡ Roasted Filet of Beef Wellington

covered with Mushroom Stuffing wrapped in Puff Pastry served with
Fingerling Potatoes, Baby Vegetables, and a Cabernet Black Truffle Jus

Hollywood and Vine Short Ends Cabernet Sauvignon Napa Valley California, USA

🍄 VEGETARIAN

Wild Mushroom and Sweet Onion Strudel

Sautéed Mushrooms, Sweet Onions, Spinach, and Tofu wrapped in
Phyllo Dough with a Herb Reduction

Sesame Crusted Sweet and Sour Tofu

Garnished with Brown Rice Sautéed with Bell Peppers and Pineapple

🍄 LIGHTER NOTE OFFERINGS

GF DF Blackened Chicken Salad

with Oven-roasted Corn, Romaine Leaves, Tomatoes, Green Onions
and a Cilantro-Lime Dressing

GF DF ‡ Grilled Grain-fed Sirloin Steak

GF DF Slow-roasted Breast of Chicken

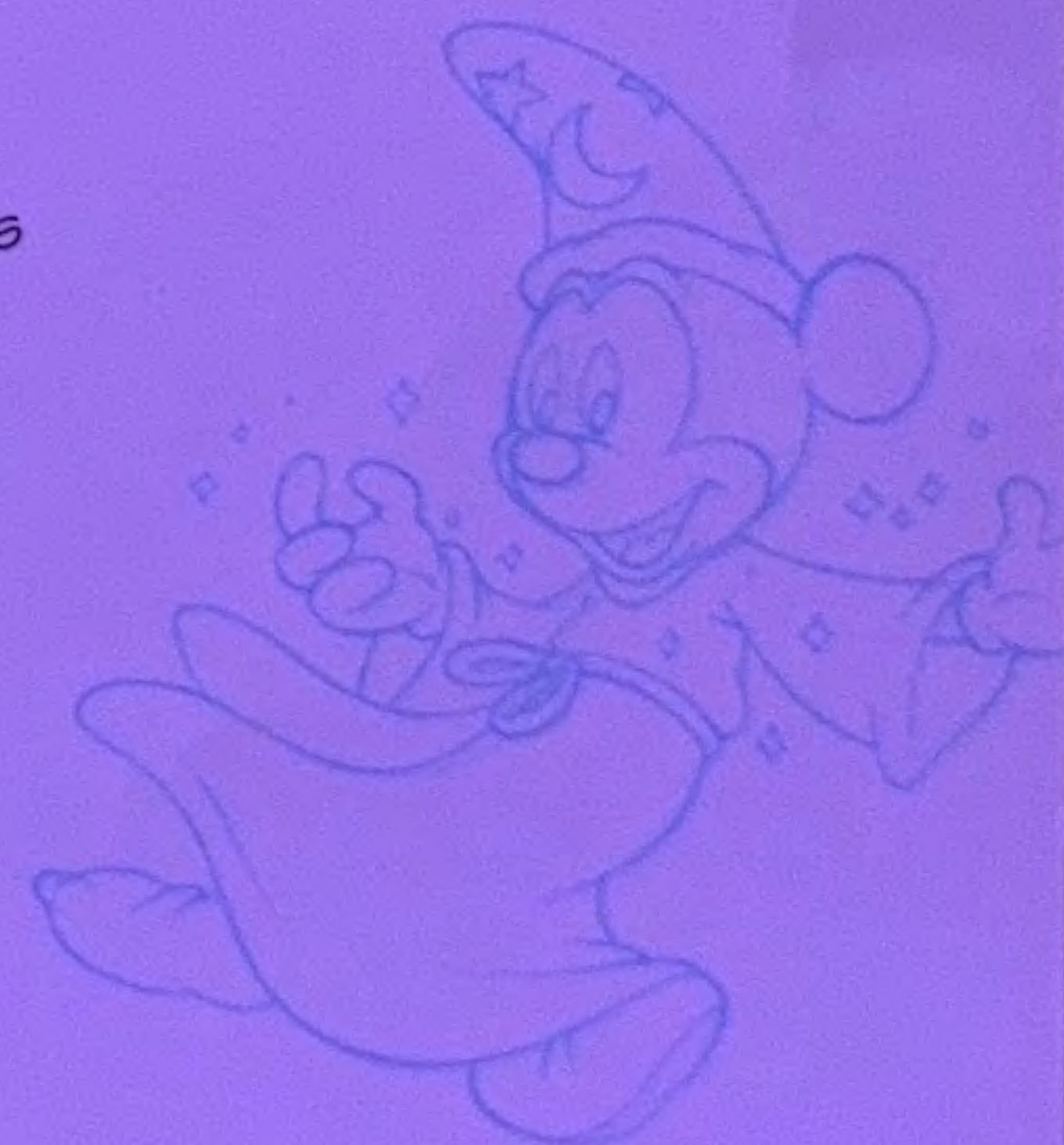
GF DF Oven-baked Filet of Salmon

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

🍄 Vegetarian/Lighter Note Offerings

GF Gluten Free DF Dairy Free

‡ 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.



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

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

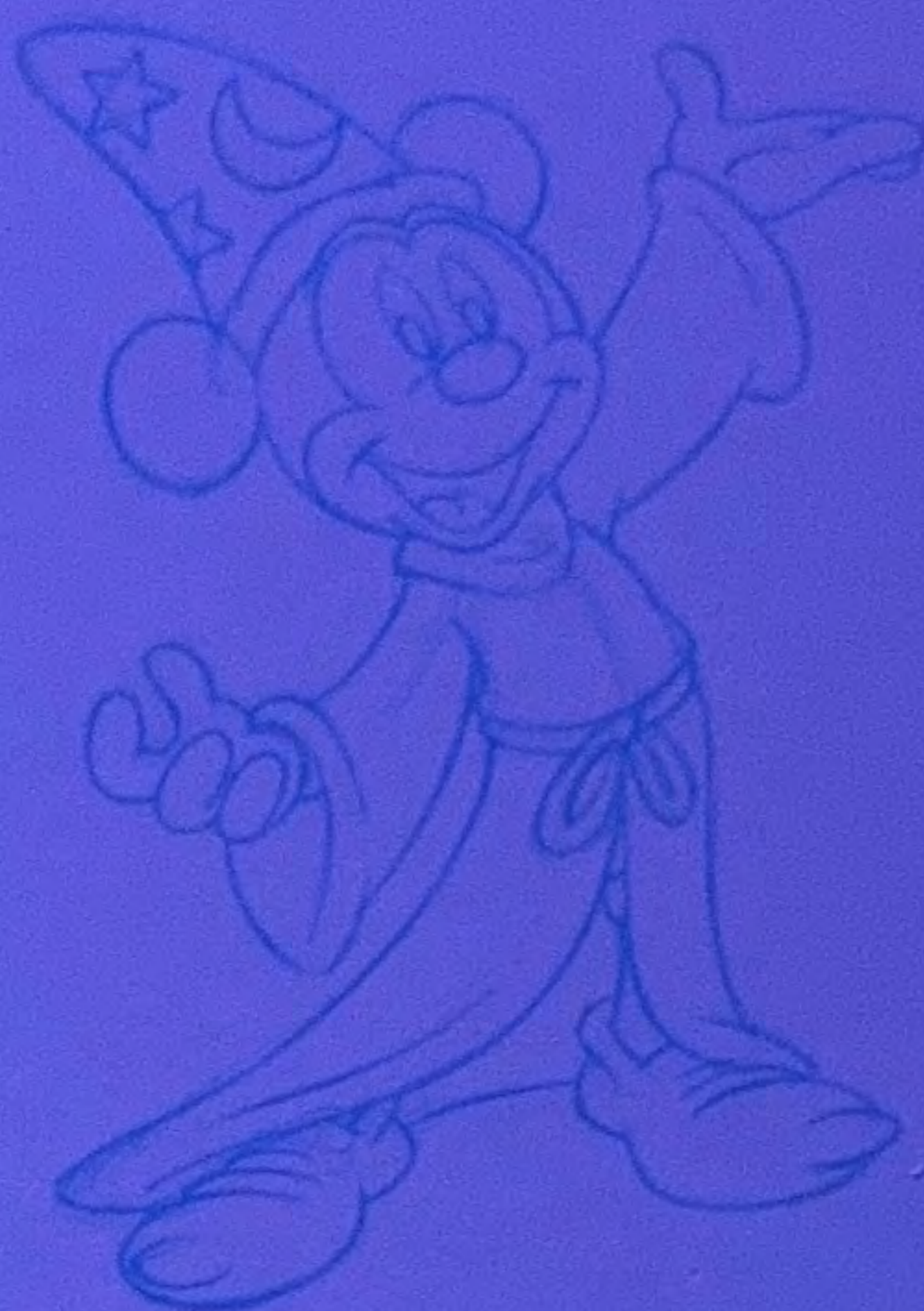
Tawny Port 10yrs – 20yrs

Knob Creek

Woodford Reserve

Johnnie Walker Odyssey

Glenmorangie Signet



DESSERTS

Celebration Cake

layers of Cheesecake covered with Strawberries, embedded in rich Vanilla Cream

Orchard Peach Tart

warm Almond Peach Tart with rich Vanilla Sauce and Dulce de Leche Ice Cream

Chocolate Decadence

For real Chocolate Lovers!

GF Very Cherry Chocolate Sundae

Vanilla Ice Cream topped with Dark Cherry Compote, Chocolate Fudge Sauce and Whipped Cream



SIGNATURE DESSERT

Amaretto Cheesecake

creamy Vanilla Cheesecake layered with Baked Amaretto Sour Cream

NO SUGAR ADDED DESSERT

GF Cappuccino Mousse

Coffee-infused Chocolate Mousse with Raspberry Coulis



GF Gluten Free **DF** Dairy Free

Disney Cruise Line cannot guarantee that allergens may not have been introduced using 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.

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