

APPETIZERS

Alameda Porcini Spiced Ahi Tuna ⚓ GF DF

Pickled Lotus Root, Oyster Mushroom,
Black Sesame Brittle, Wasabi and Yuzu Mayonnaise

Hyperion Four-Cheese Tri-Color Tortelloni

Meyer Lemon, Artichoke, Sun-dried Tomato,
Baby Spinach

Burrata Mozzarella Cheese and Prosciutto di Parma ⚓

Crisp Cranberry and Sunflower Seed Phyllo,
Charred Blood Orange

Kingswell Duck Confit Pastilla

Dates, Apricot, Ginger, Red Pepper, Saffron,
Black Raspberry Jam

SALADS

Fennel, Bartlett Pear and Tatsoi Salad GF

Manchego Cheese, Walnuts, Sherry Dressing

Split Napa Baby Romaine Lettuce

Caesar Dressing, Heirloom Grape Tomatoes,
Parmigiano-Reggiano, Ciabatta Garlic Croutons

FROM THE KETTLE

Pulled Guinea Hen Corn Chowder GF

Yukon Gold Potato, Cilantro, Smoked Bacon

Roasted Roma Tomato Soup V

Sourdough Purple Basil Crostini

BREAD SERVICE

Date and Olive Bread with Honey Butter Dip

GF Gluten Free

DF Dairy Free

V Plant-based: Made without Animal
Meat, Dairy, Eggs and Honey

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 intolerance

ENTRÉES

Tortiglioni Pasta

Prosecco Cream, Pancetta, Shallots,
Cremini Mushrooms, Lemon Thyme

Seared Verlasso Salmon Filet

Californian Wild Honey Parsnip Purée, Orange Fennel
Essence, Sautéed Black Garlic Rapini

Riverside Roasted Green Circle Chicken

Leek Rondels, Brussels Sprouts, Yukon Potato Fondant,
Honeycrisp Apple Chutney, Cabernet Sauvignon Reduction

Moroccan-Spiced Roasted Kabocha and Butternut Squash

Zaalouk, Garbanzo, Cinnamon Brown Rice, Couscous, Cilantro,
Arugula, Pita, Harissa Dairy Free Yogurt

Italian Flat Parsley and Rosemary-crusteD Rack of Lamb

Dauphinoise Potato, Roasted Petite Turnip, Carrot and
Zucchini, Zinfandel Rosemary Sauce

1923 PeppereD Filet Mignon

Buttered Long Green Beans, Smoked Bacon,
Crushed Fingerling Potato Hash, Pink Pepper Café Au Lait

Buena Vista Soft Shell Tacos

Coconut Oil Quinoa, Poblano, Sweet Bell Pepper, Salsa Fresca,
Feta Cheese, Pickled Red Onions, Cashew Cream


LIGHTER NOTES

Los Feliz Lobster Salad

Baby Bibb, Endive Lettuce, Avocado, Jicama, Celery,
Purple Potato, Tostones, Black Beans, Grape Tomatoes,
Cilantro, Lime

Grilled Sirloin Steak Roasted Breast of Chicken Oven-bakeD Filet of Salmon

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

 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.