

## APPETIZERS

### **Chervil-Dill Marinated Shrimp**

Celeriac, Apple, Meyer Lemon Crème Fraiche,  
Toasted Fennel Seeds, Micro Celery

### **Double-baked Three Cheese Soufflé**

Roquefort, Gruyere, Goats Cheese, Baby Leaf Spinach

### **Sliced Prosciutto, Coppa, Soppressata**

Modena Balsamic Grape Tomatoes,  
Rosemary Sea Salt Crisp, Parmesan-Reggiano

### **Baked Oysters**

Spinach, Shallots, Pancetta,  
Crisp Japanese Breadcrumbs

## SALADS

### **Baby Iceberg Salad**

Red and Yellow Cherry Tomatoes, Scallions,  
Crisp Spiced Chick Peas, Sumac-Tahini Ranch Dressing

### **Belgian Endive, Radicchio, and Escarole Lettuce**

Brie Cheese, Valencia Orange,  
Candied Walnuts, Aged Jerez Vinaigrette

## FROM THE KETTLE

### **White Onion Soup**





Comté Cheese, Toasted Caraway Seeds,  
French Bread Croutons

### **Braised Oxtail Soup**

Roasted Sweet Carrots, Celery, Picked Thyme, Porcini Tortellini

## BREAD SERVICE

**Sourdough Bread with Olive Oil and Rosemary Dipping**

 **Gluten Free**    **Dairy Free**    **Plant-based: Made without Animal Meat, Dairy, Eggs and Honey**    **Vegetarian Offering**

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

### Oven-baked Lobster Tail

Sun-dried Tomato Lemon-Pesto Mash,  
Roasted Asparagus, Drawn Butter

### Roasted Green Circle Chicken Breast

Tagliatelle, Grappa, Morel Mushrooms, Tarragon Cream,  
Green Asparagus, Parmesan-Reggiano

### Ratatouille Feuilletée

Pan-roasted Eggplant, Zucchini, Bell Pepper,  
Pistou, Basil Provençale

### Pan-seared Barramundi Filet

Fennel, Cannellini Beans, Cerignola Olives,  
Sweet Pepper, Yukon Gold Potato, Saffron Broth

### Californian Riesling Risotto

Sweet Green Pea, Fava Bean, Malabar Spinach,  
Toasted Pine Nuts

### Seared Pork Tenderloin Medallions

Asiago Cheese-Sage Polenta, Rainbow Chard,  
Pancetta, Hard Cider Reduction

### Juniper Marinated Venison Loin

Tupelo Honey Parsnip Puree, Roasted Shallots, Heirloom Carrots,  
Game Chips, Napa Valley Port Wine Jus

## LIGHTER NOTES

### Soy and Miso Glazed Duck Breast Salad


Napa Cabbage, Cilantro, Spinach, Cucumber, Tomatoes,  
Radish, Pomegranate Arils, Soy Beans, Toasted Sesame Seeds,  
Crisp Vermicelli, Yuzu Dressing

### 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.