

A MENU

FIT FOR A HERO

> APPETIZERS <

Heirloom Tomato Caprese

Buffalo Mozzarella, Heirloom Tomatoes, Basil, Arugula, Aged Balsamic Dressing

Porcini Sacchetti

Porcini Mushroom, Swiss and Fontina Cheese, Garlic, Thyme Prosecco Wine Sauce

Ahi Tuna Poke

Ginger, Wakame, Bonito Flakes, Sesame Seeds, Avocado, Cucumber, Green Onions, Radish, Cilantro

Malaysian Chicken Satay

Kecap Manis, Coconut Rice, Cucumber, Roasted Peanut Dipping

> SALADS <

Dill-Lemon Marinated Shrimp Salad

Globe Radish, Yukon Gold Potato, Sweet Green Peas, Scallions, Baby Leaf Spinach, Flat Parsley-Champagne Dressing

Iceberg Wedge Salad

Feta Cheese, Kalamata Olive, Cucumber, Red and Yellow Grape Tomatoes, Yogurt Mint-Lemon Dressing

> FROM THE KETTLE <

White Cheddar, Broccoli Soup

Crisp Dark Pumpernickel Crouton

Lobster Bisque


Lobster, Tarragon, White Wine, Cognac, Cream, Tomato, Chives

> BREAD SERVICE <

Six-Grain Country Bread with Caramelized Onion Dipping

 Plant-based: Made without Animal Meat,  Gluten Free  Dairy Free  Vegetarian Offering
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 intolerances.

 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.



> ENTRÉES <

Linguini Nero

Garlic Shrimp, Malabar Spinach, Roasted Grape Tomatoes, Parmesan Reggiano

Tamari and Honey Glazed Salmon Filet ^{DF}

Teriyaki Soba Noodles, Baby Bok Choy, Lime, Toasted Sesame Seeds

Wild Mushroom, Sweet Onion Strudel

Sautéed Wild Mushrooms, Sweet Onions, Baby Spinach, Marinated Tofu, Porcini Dusted Phyllo Pastry, Basil-Parsley Dressing

Roasted Marinated Peri Peri Chicken ^{GF} ^{DF}

Long Green Beans, Honey Roasted Sweet Potatoes, Charred Bearss Lime, Peri Peri Sauce

Dijon Herb-crusted Rack of Lamb ^{DF}

Zucchini, Tomato, Bell Pepper Piperade, Thyme Cocotte Potatoes, Rosemary Zinfandel Reduction

Plant-based Soba Noodle Bowl

Miso, Ginger, Soy Beans, Tempeh, Bok Choy, Green Onion, Carrots, Lemon Grass, Chili-Cilantro Avocado Oil

Beef Wellington

Beef Tenderloin, Crepes, Mushroom Duxelle, Puff Pastry, Fingerling Potatoes, Baby Vegetables, Cabernet Jus

> LIGHTER NOTE <

Crisp Chili Chicken Salad ^{DF}

Pineapple, Cucumber, Soy Beans, Green Onions, Green and Red Bell Peppers, Toasted Sesame Seeds, Daikon, Iceberg, Endive, Ponzu Dressing

Grilled Sirloin Steak

Roasted Breast of Chicken

Baked Filet of Salmon

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

> DESSERTS <

Chocolate Decadence

Bitter Chocolate Cream, Truffle Cream, Chocolate Sauce

Orchard Peach Tart

Almond Peach Tart, Vanilla Sauce, Dulce de Leche Ice Cream

Double Blueberry Cheesecake

Blueberry Cheesecake, Lemon Shortcrust, Blueberry Glaze

Celebration Cake

Baked Cheesecake, Fresh Strawberries, Pastry Cream, White Chocolate Glaze

ICE CREAM SUNDAE

Marvel Sundae

Chocolate Ice Cream, Chopped Chocolate Wafers, Chocolate Sauce, Whipped Cream

NO SUGAR ADDED

Cappuccino Mousse ^{GF}

Cappuccino Chocolate Crème, Raspberry Coulis

