

Date and Olive Bread with Honey Butter Dip

## 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

**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

**Pulled Guinea Hen Corn Chowder** GF

Yukon Gold Potato, Cilantro, Smoked Bacon

**Roasted Roma Tomato Soup** 🌿

Sourdough Purple Basil Crostini

GF Gluten Free

DF Dairy Free

🌿 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 intolerances.

Allergy-friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g., "may contain") are not regulated and therefore not taken into consideration when developing allergy-friendly meals. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs.

# 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-cruste d 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

## **Los Feliz Lobster Salad**

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

## **Grilled Grain-fed Sirloin Steak**


Oven Baked Potato, Asparagus

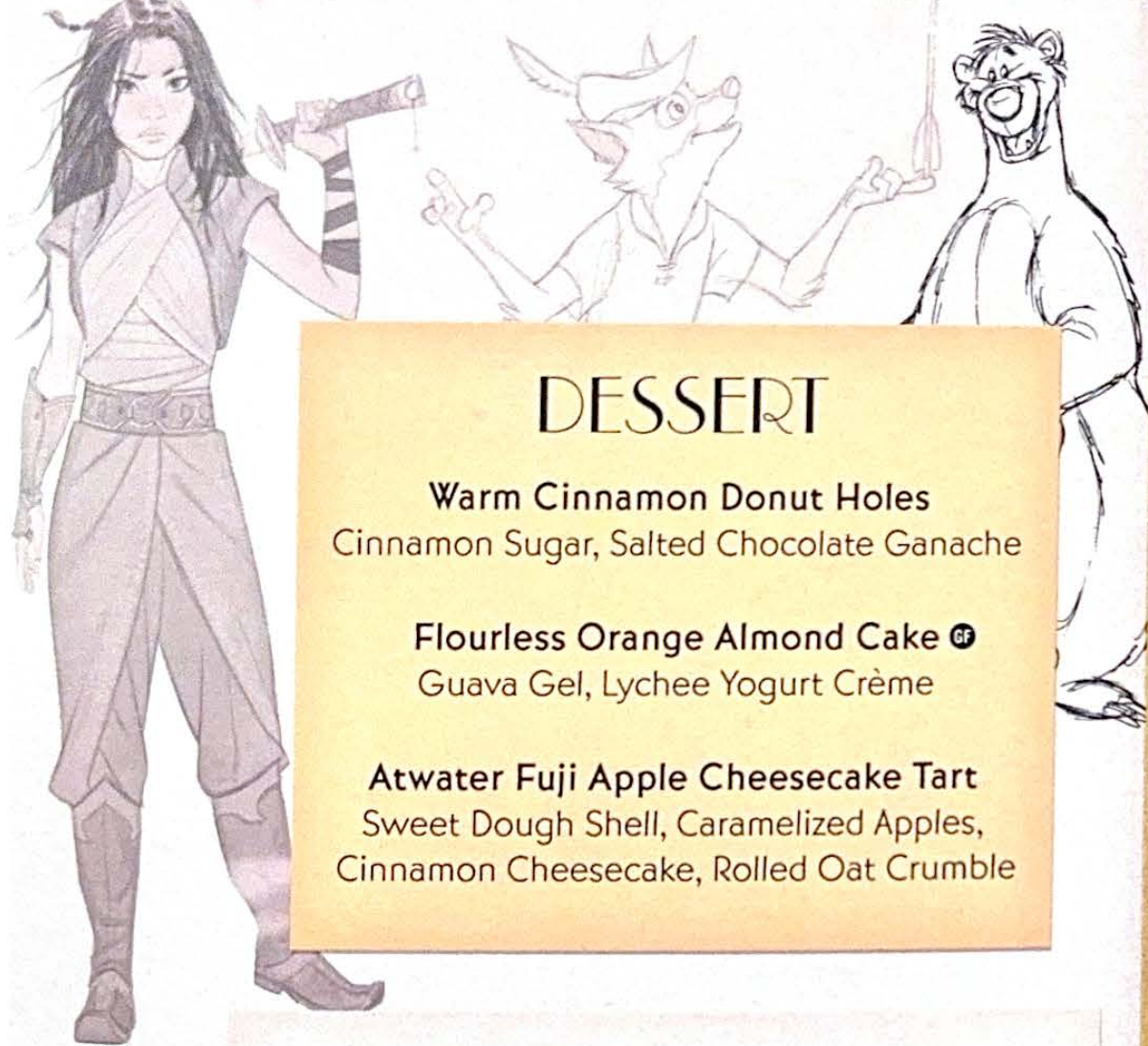
## **Roasted Breast of Chicken**

Lemon-Sumac Red Quinoa Tabbouleh, Roasted Baby Carrots

## **Oven Baked Filet of Salmon**


Steamed Jasmine Rice, Bok Choy

 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.



## DESSERT

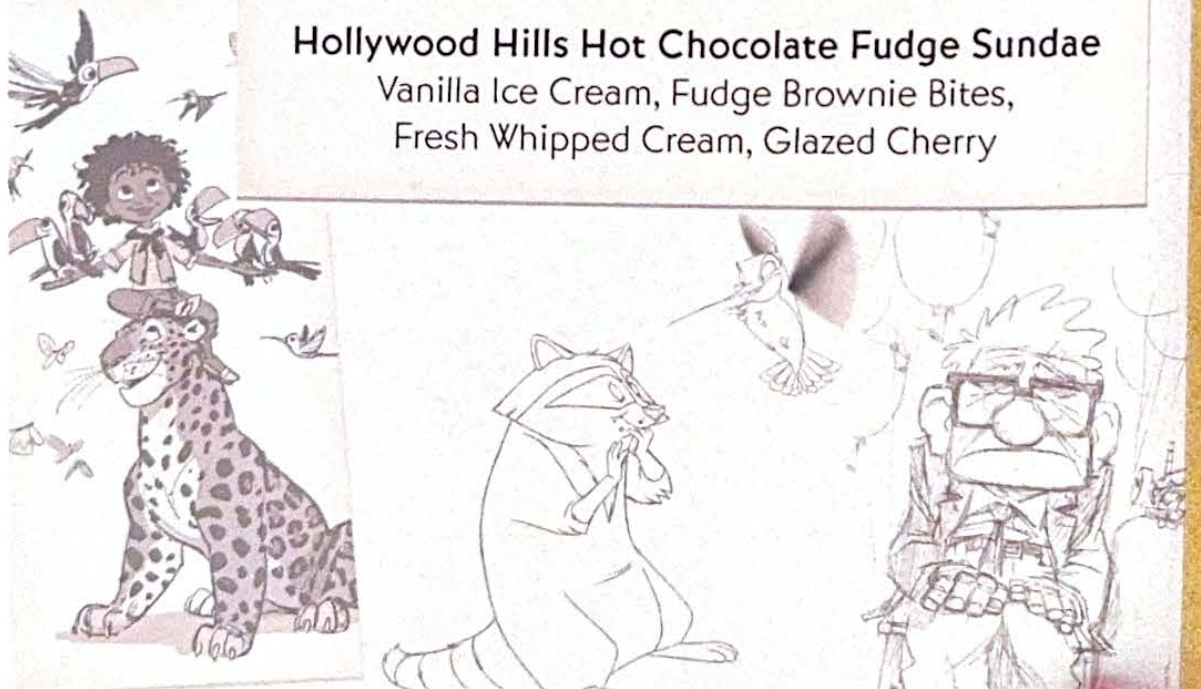
**Warm Cinnamon Donut Holes**  
Cinnamon Sugar, Salted Chocolate Ganache

**Flourless Orange Almond Cake**   
Guava Gel, Lychee Yogurt Crème

**Atwater Fuji Apple Cheesecake Tart**  
Sweet Dough Shell, Caramelized Apples,  
Cinnamon Cheesecake, Rolled Oat Crumble

## ICE CREAM SUNDAE

**Hollywood Hills Hot Chocolate Fudge Sundae**  
Vanilla Ice Cream, Fudge Brownie Bites,  
Fresh Whipped Cream, Glazed Cherry




## SIGNATURE DESSERT

**Burbank Blueberry-Lemon Bavarian Cream**  
Ecuadorian Vanilla Bean, Lemon Rocks,  
Dried Raspberry Meringue

## NO SUGAR ADDED

**Coconut Tapioca Pudding**  
Strawberry-Lime Salsa, Matcha Crumble



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