

Sourdough Bread with Olive Oil and Rosemary Dipping

APPETIZERS

Chervil-Dill Marinated Shrimp GF

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

Baby Iceberg Salad GF

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

Belgian Endive, Radicchio, and Escarole Lettuce GF

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

White Onion Soup

Comté Cheese, Toasted Caraway Seeds,
French Bread Croutons

Braised Oxtail Soup

Roasted Sweet Carrots, Celery, Picked Thyme, Porcini Tortellini



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 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

Beef Tenderloin GF

Sweet Potato-Thyme Dauphinoise Potato, Buttered Malabar Spinach, Honey-roasted Carrots, Pinot Nior Jus

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 GF DF

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

Californian Riesling Risotto GF 🍳

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

Seared Pork Tenderloin Medallions 🍷 GF

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

Juniper Marinated Venison Loin 🍷 GF

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

Soy and Miso Glazed Duck Breast Salad 🍷 GF DF

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

Grilled Grain-fed Sirloin Steak 🍷 GF DF

Oven Baked Potato, Asparagus

Roasted Breast of Chicken GF DF

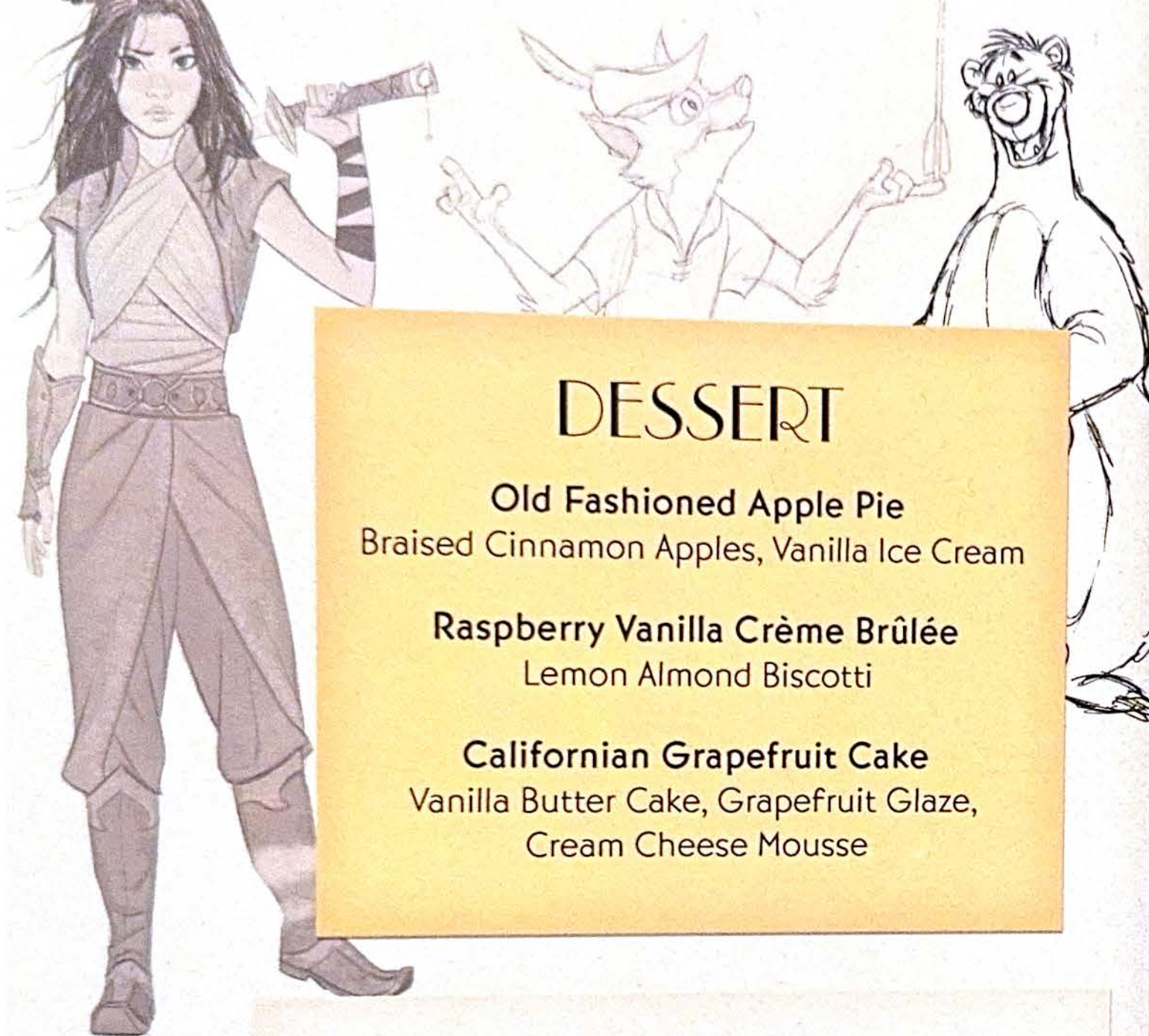
Lemon-Sumac Red Quinoa Tabbouleh, Roasted Baby Carrots

Oven Baked Filet of Salmon 🍷 GF DF

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

Old Fashioned Apple Pie
Braised Cinnamon Apples, Vanilla Ice Cream

Raspberry Vanilla Crème Brûlée
Lemon Almond Biscotti

Californian Grapefruit Cake
Vanilla Butter Cake, Grapefruit Glaze,
Cream Cheese Mousse

ICE CREAM SUNDAE

The Captain's Table Sundae
Mint Chocolate Chip Ice Cream, Chocolate Sauce,
Whipped Cream, Crunchy Dry Meringue



SIGNATURE DESSERT

Chocolate Lava Cake
Double Chocolate Sauce, Vanilla Ice Cream

NO SUGAR ADDED

Chocolate Cheesecake
Baked Cheesecake, Chocolate Chiffon Sponge Base



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