

Sourdough Bread with Olive Oil and Rosemary Dipping

## APPETIZERS

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

Celeriac, Apple, Meyer Lemon Crème Fraîche,  
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**

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

### **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

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

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

## 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 Grain-fed Sirloin Steak

Oven Baked Potato, Asparagus

## Roasted Breast of Chicken

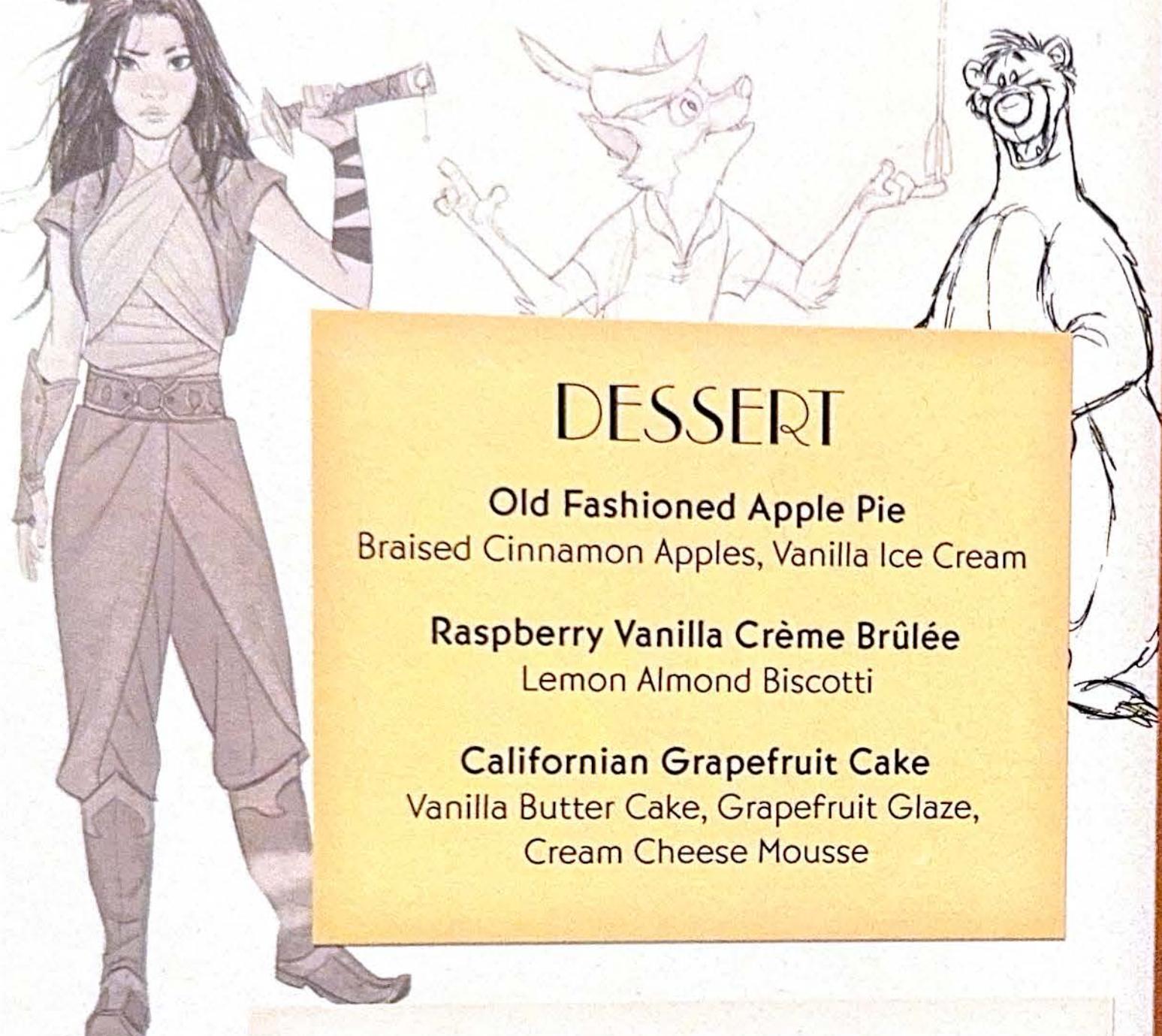
Lemon-Sumac Red Quinoa Tabbouleh, Roasted Baby Carrots

## 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

### Old Fashioned Apple Pie

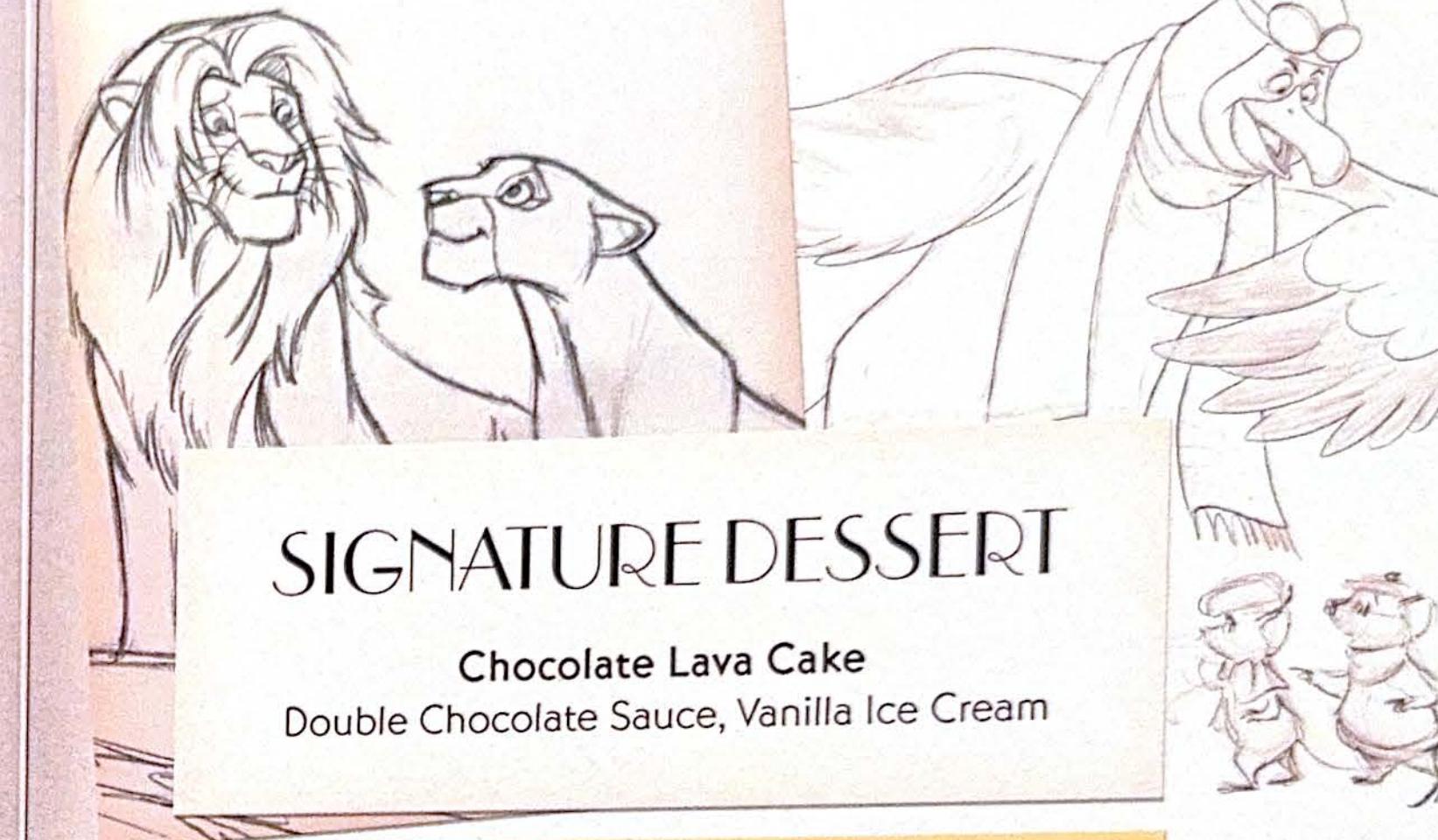
Braised Cinnamon Apples, Vanilla Ice Cream

### Raspberry Vanilla Crème Brûlée

Lemon Almond Biscotti

### Californian Grapefruit Cake

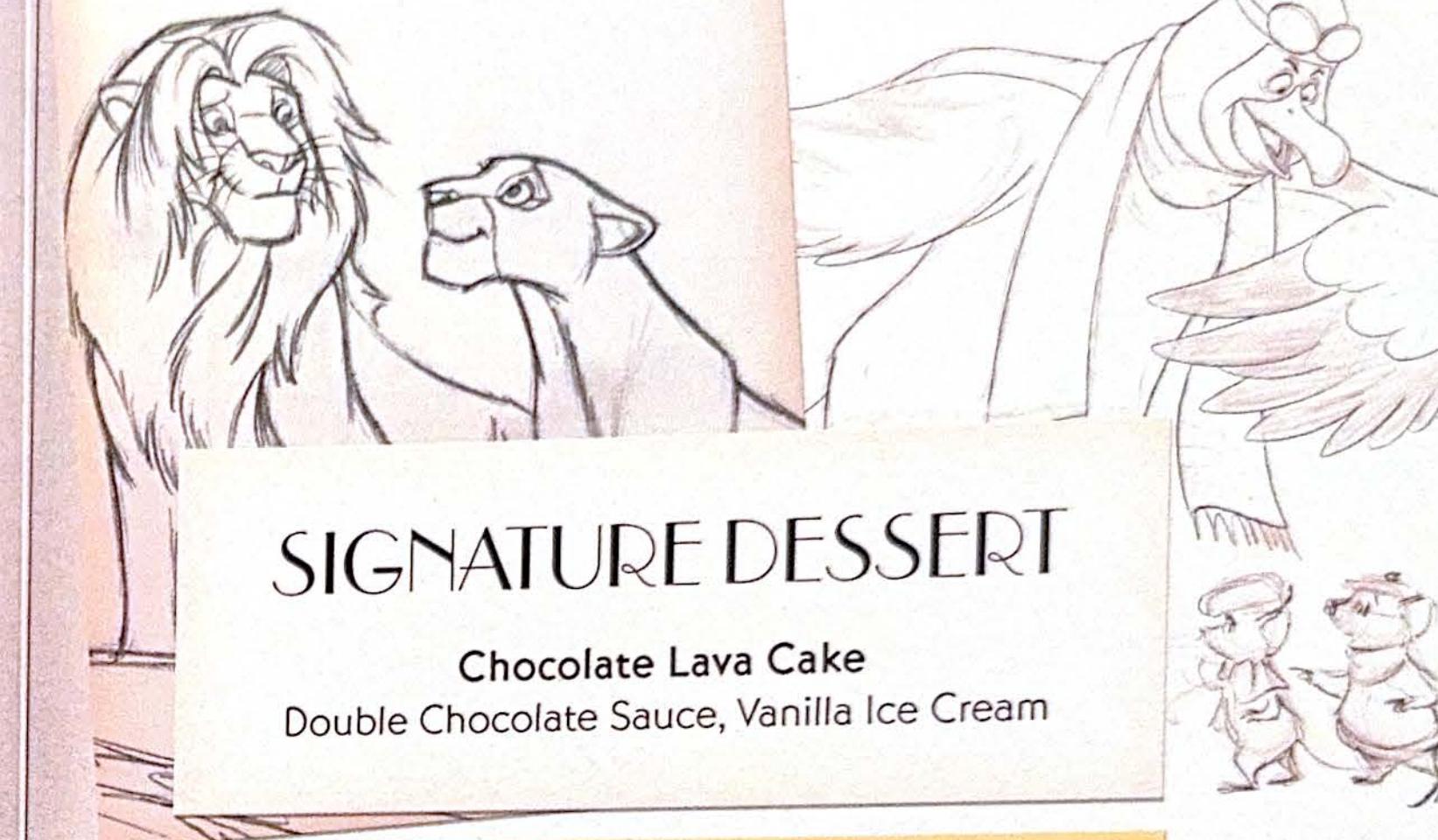
Vanilla Butter Cake, Grapefruit Glaze,  
Cream Cheese Mousse



## ICE CREAM SUNDAE

### The Captain's Table Sundae

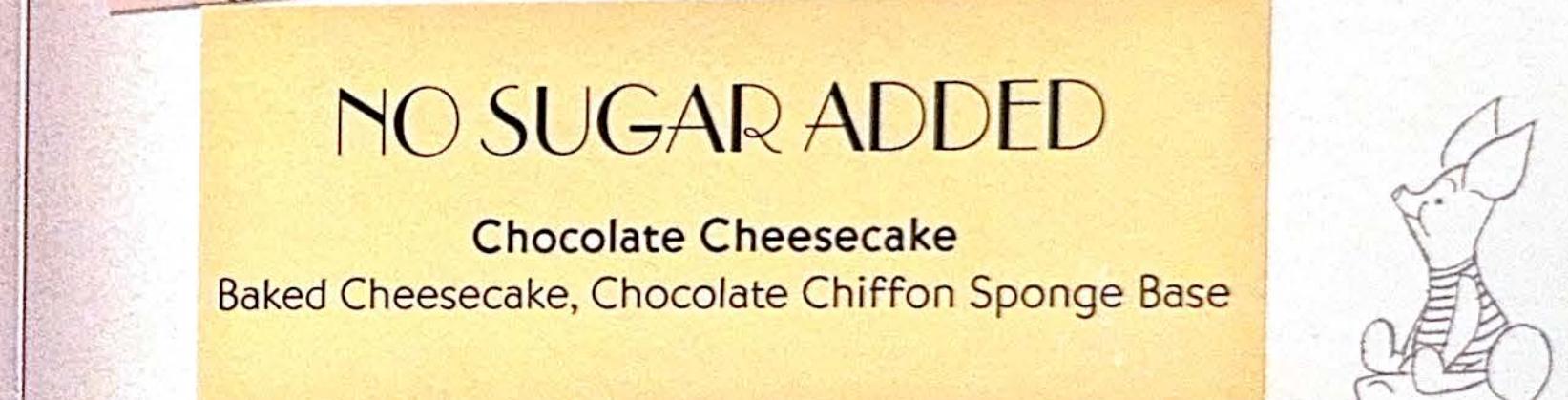
Mint Chocolate Chip Ice Cream, Chocolate Sauce,  
Whipped Cream, Crunchy Dry Meringue



## SIGNATURE DESSERT

### Chocolate Lava Cake

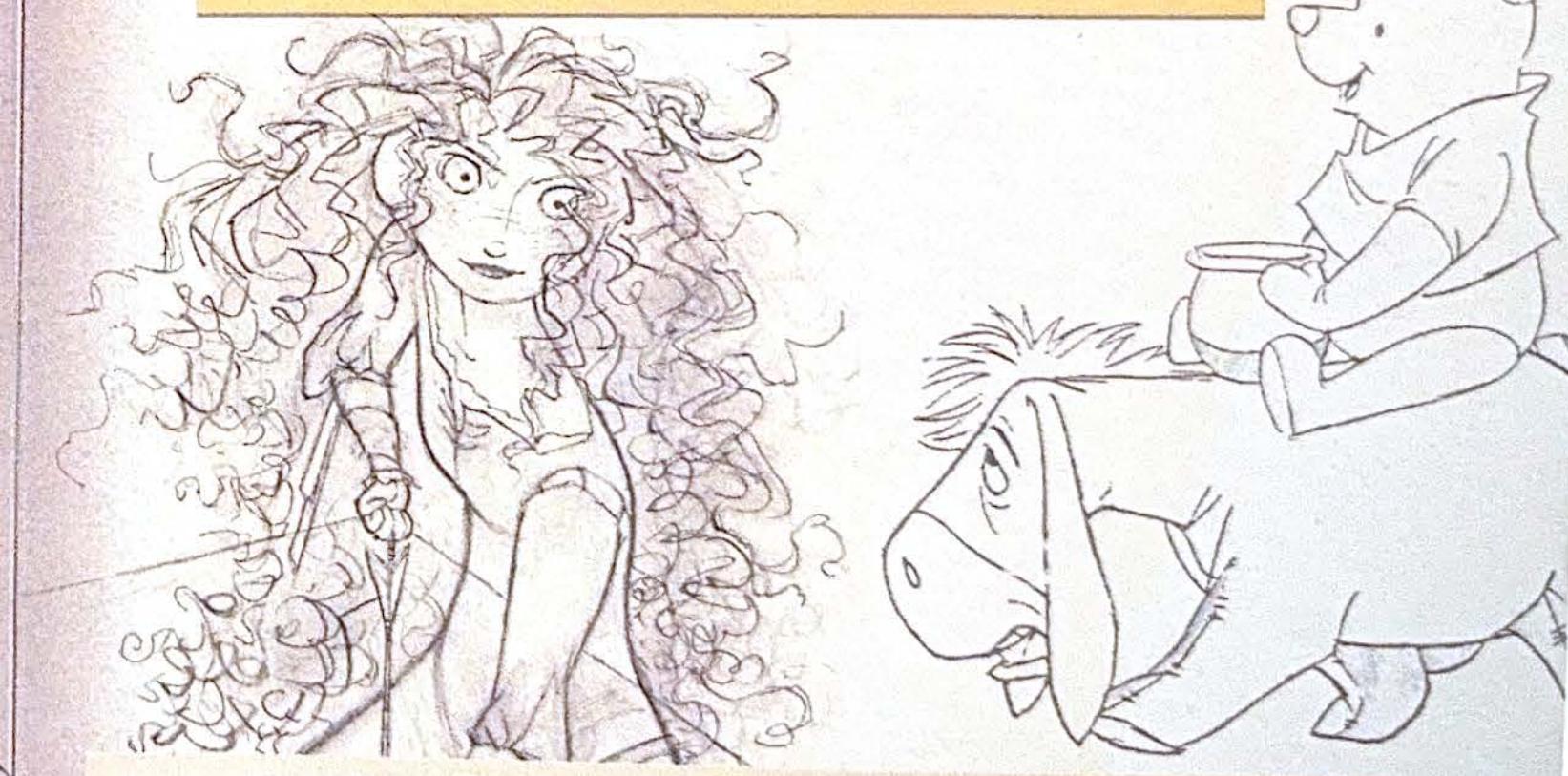
Double Chocolate Sauce, Vanilla Ice Cream



## NO SUGAR ADDED

### Chocolate Cheesecake

Baked Cheesecake, Chocolate Chiffon Sponge Base



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