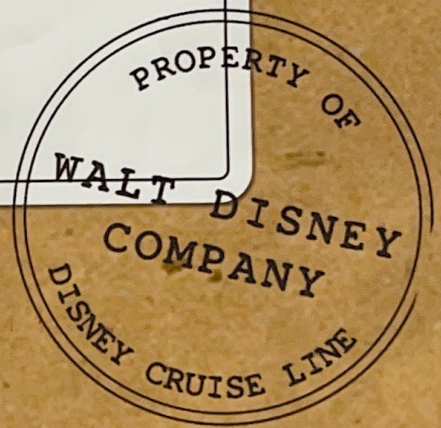


ANIMATOR'S PALATE



DCL1998WB



SPECIALTY COCKTAILS

Blueberrilicious

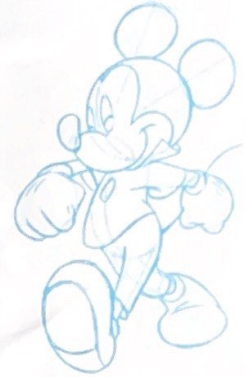
Tequila, fresh Blueberries, Passion Fruit Juice, Orange Flavor Liquor, and Freshly Squeezed Lime Juice

Great Reef

Rum, Elderflower St. Germain, Watermelon Purée and fresh Lime Juice

Bora Shake

Piña Colada, fresh Bananas and Blue Ocean [Non-Alcoholic]



APPETIZERS

🍷 & 🍷 Smoked Salmon Tartar

with Dill, Capers, Onions, Pickles, and a Horseradish Cream

🍷 Sliced Serrano Ham

with Manchego Cheese and Olive Tapenade

🍷 Black Truffle Pasta Purseittes

Pasta Purses filled with Truffle-scented Cheese and coated with a delicate Champagne Sauce

🍷 Tomato Tarte

with Glazed Goat Cheese and shaved Radish

SOUPS & SALADS

Creamy Butternut Squash Soup

Garnished with Chives and drizzled with Sour Cream

🍷 Baked Potato and Cheddar Cheese Soup

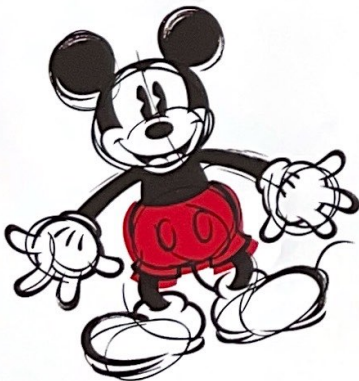
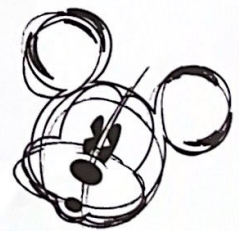
with Bacon Bits and Chives

🍷 🍷 🍷 Arugula Leaves

with Red Beets, Orange segments and Marinated White Beans with Mustard Dressing

🍷 Chicken and Walnut Salad

Dried Cranberries, Red Onions and a Cranberry Dressing



BREAD SERVICE

Garlic and Herb Focaccia

with a Roasted Garlic Dip

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.

MAIN COURSE

Pennette Bolognese

Pennette Pasta mixed with a rich Bolognese Sauce Garnished with shaved Parmigiano-Reggiano and Toasted Garlic Ciabatta

A Pinot Grigio with natural accents of citrus and lemon grass

‡ Grilled Tuna Steak

with Fingerling Confit, Caponata, Sun-dried Tomato Pesto, and Aioli

Chardonnay with creamy flavors of buttered toast and honey

Ⓞ Lemon-Thyme Marinated All-Natural Chicken Breast

on top of Sour Cream Mashed Potatoes, Roasted Root Vegetables and Grain Mustard Jus

A soft and smooth Merlot with fruity flavors

Herb-Crusted Pork Chop

Roast Pork Chop brushed with Dijon Mustard and crusted with Herbed Breadcrumbs served with Sun-dried Tomato Risotto and a Borolo Wine Sauce

A zesty, fresh, crisp Sauvignon Blanc

‡ Ginger-Teriyaki dusted Angus Beef Tenderloin

served on Wasabi Mashed Potatoes with Bok Choy and a Tamarind Barbecue Reduction

The lovely Shiraz with generous amounts of dark fruits

🍴 VEGETARIAN

Black Bean Chipotle Cakes

over Corn Kernels and Brown Rice topped with Tomato-Cilantro Salsa

Sesame Halloumi Parcels

with Sweet Potato Tahini Mash and Roasted Cherry Tomatoes

LIGHTER NOTE OFFERINGS

Ⓞ Jumbo Shrimp Salad

Poached Tiger Shrimp tossed in a Lemon Olive Oil, served on diced Cucumber, Egg and Red Onion and Garnished with Roquette Leaves

Ⓞ‡ Grilled Grain-fed Sirloin Steak

Ⓞ‡ Slow-Roasted Breast of Chicken

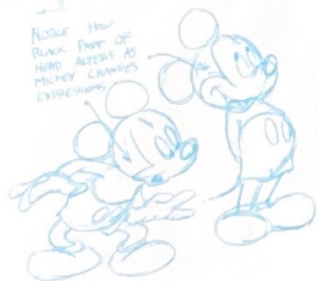
Ⓞ‡ Oven-Baked Filet of Salmon

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

🍴 Vegetarian

Ⓞ Gluten Free Ⓞ Dairy Free

⚠️ 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.



SPECIALTY DRINKS

(Available at an additional cost)

COFFEE

Espresso

Cappuccino

Caramel Pecan Chai

Oregon Chai, Caramel Pecan Syrup, Steamed Milk

Tiramisù Mocha Latte

Tiramisù Syrup, Chocolate Sauce, Espresso, Steamed Milk



ADVENTUROUS AFTER TINI'S

Espresso Martini

Absolut Vanilla, Godiva White Chocolate Liqueur, Frangelico, Espresso

Crème Brûlée

Grey Goose, Baileys Irish Cream, Amaretto, Caramel Syrup, Half & Half

SELECTION

RumChata

Baileys Irish Cream

Sambuca

Grand Marnier 100 Cuvée

Hennessy V.S.

Courvoisier V.S.O.P.

Remy Martin X.O.

Grappa Giandua

Grappa Fior Di Latte

Tawny Port 10yrs - 20yrs

Knob Creek

Woodford Reserve

Johnnie Walker Odyssey

Glenmorangie Signet

DESSERTS

● Crunchy Walnut Cake

Dark Chocolate Mousse and Raspberry Coulis

Chocolate Fudge Cheesecake

creamy Vanilla Cheesecake with a Chocolate Fudge base

Cookies 'n Cream Sundae

Cookies & Cream Ice Cream with Chocolate Sauce and Chocolate Chip Cookies

Warm Sticky Date Pudding

served with Butterscotch Sauce, Vanilla Ice Cream, and Phyllo Crunch

SIGNATURE DESSERT

Lemon Icebox Pie

served with Lemon Curd and Berry Crème

NO SUGAR ADDED DESSERT

Deconstructed Carrot Cake

a classic Carrot Cake with a twist

