



LUMIERE'S

Be Our Guest



LUMIERE'S

COCKTAILS

DOUBLE CROWNED
Crown Royal
Chambord
Cointreau
Cranberry Juice
Freshly Squeezed Lime Juice

IMPÉRIAL ILLUSION
Absolut Mandarin
Apple Pucker
Blue Curaçao Liquor
Pineapple Juice

PRINCESS DELIGHT
Passion Fruit Juice
Mango Purée
[Non-Alcoholic]

APPETIZERS

DUCK CONFIT

Slow-cooked Duck Leg pulled and Garnished
with dried Cranberries and Walnuts

ICED LOBSTER AND JUMBO SHRIMP

with Green Asparagus, Horseradish Cream and a Dill Dressing

GASTON'S ESCARGOT GRATINÉE

Herb-marinated Snails with Finely Chopped Mushrooms
topped with Garlic Butter

BREADED AND DEEP FRIED BRIE

with an Orange and Cranberry Chutney

SOUPS & SALADS

FRENCH ONION SOUP

with Gruyère Cheese Crouton

POTAGE PARMENTIER

Leek and Potato Soup

FARMHOUSE SALAD

Baby Spinach, Asparagus, Cherry Tomatoes, and Fingerling Potatoes
served with a Goat Cheese Crostini and an Olive Vinaigrette

RED WINE BOSCH PEAR SALAD

Arugula, Sliced Red Onions and Crispy Lardons dressed with a
Sherry Wine Dressing and served with a Red Wine poached Bosc Pear

BREAD SELECTION

WARM FRENCH COUNTRY BREAD

with an Olive Spread

MAIN COURSE

CONCHIGLIE PASTA

with Buttered Lobster, tossed in a Tomato Shrimp Tarragon,
Brandy Sauce with Lemon Basil

Sangiovese with cherry, plum notes and herbaceous quality

OVEN-BAKED SALMON ROYALE

Crowned with a King Smoked Salmon Horseradish Crust accompanied by
Sautéed Swiss Chard, Truffled Cauliflower Purée
and white wine Beurre Blanc

A rich, oaky and butter Chardonnay

CRISPY ROASTED DUCK BREAST

with Cabbage, Shallots, Honey Parsnip Mash and a Duck Red Wine Jus

An aromatic Riesling with apple and peach notes

ROASTED RACK OF LAMB MEDIUM

with Dauphinoise Potatoes, Buttered Brussels Sprouts
and a Burgandy Rosemary Sauce

Mellow and berry nature of a Pinot Noir

CHATEAUBRIAND-ROASTED FILET STEAK

Roasted Filet Steak, Crushed New Potatoes with Shallots, Buttered Green Beans,
Red Wine Jus, and a Béarnaise Sauce on the Side

Robust, young Cabernet Sauvignon

VEGETARIAN

WILD MUSHROOM-STUFFED PASTA
IN A VEGETABLE BROTH
topped with Watercress, Shaved Parmesan Cheese
and Paprika Oil Drizzle

GRILLED MARINATED TOFU, ROASTED
ZUCCHINI, EGGPLANT AND RED PEPPERS
on Israeli Couscous with a
Lime-Cilantro Drop

LIGHTER NOTE OFFERINGS

AHI TUNA NIÇOISE
Seared Ahi Tuna with Green Beans,
Potato, Olives, Red Onions, Sliced Egg,
and Parsley-Garlic Vinaigrette

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

☛ 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-TINIS ☛

ESPRESSO MARTINI

Absolut Vanilia, Godiva White Chocolate Liqueur, Frangelico, Espresso

CRÈME BRÛLÉE

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

☛ DESSERTS ☛

GRAND MARNIER SOUFFLÉ

served with Grand Marnier Crème Anglaise

APPLE TART TATIN

Caramelized Baked Apple served with Vanilla Ice Cream

TAHITIAN VANILLA CRÈME BRÛLÉE
with Almond Biscotti

STRAWBERRY SHORTCAKE SUNDAE

Strawberries, Vanilla Ice Cream, Whipped Cream and Shortcake

☛ SELECTION ☛

RUMCHATA

BAILEYS IRISH CREAM

SAMBUCA

GRAND MARNIER 100 CUVÉE

HENNESSY V.S.

COURVOISIER V.S.O.P.

REMY MARTIN X.O.

GRAPPA GIANDUIA

GRAPPA FIOR DI LATTE

TAWNY PORT 10YRS - 20YRS

KNOB CREEK

WOODFORD RESERVE

JOHNNIE WALKER ODYSSEY

GLENMORANGIE SIGNET

☛ SIGNATURE DESSERT ☛

CLASSIC OPERA GÂTEAU

layers of Joconde Sponge, soaked in Coffee Syrup, Chocolate Ganache and rich Buttercream

☛ NO SUGAR ADDED DESSERT ☛

DUO CHOCOLATE SLICE

layers of Brownie and Truffle Mousse with a Berry Crème

☉ GLUTEN FREE ☉ DAIRY FREE

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 foodborne illness, especially if you have certain medical conditions.

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