

# APPETIZERS

## Alameda Porcini Spiced Ahi Tuna ⚓ Ⓞ GF

Pickled Lotus Root, Oyster Mushroom,  
Black Sesame Brittle, Wasabi & Yuzu Mayonnaise

## Hyperion Four-Cheese Tri-Color Tortelloni

Meyer Lemon, Artichoke, Sun-dried Tomato,  
Baby Spinach

## Burrata Mozzarella Cheese & 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

# SALADS

## 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

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# FROM THE KETTLE

## Pulled Guinea Hen Corn Chowder Ⓞ GF

Yukon Gold Potato, Cilantro, Smoked Bacon

## Roasted Roma Tomato Soup 🌿

Sourdough Purple Basil Crostini

# BREAD SERVICE

**Fig and Olive Bread with Honey Butter Dip**

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 intolerance

# 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

## Italian Flat Parsley and Rosemary-crusting Rack of Lamb

Dauphinoise Potato, Roasted Petite Turnip, Carrot and  
Zucchini, Zinfandel Rosemary Sauce

## 1923 Peppercorn Filet Mignon

Buttered Long Green Beans, Smoked Bacon,  
Crushed Fingerling Potato Hash, Pink Pepper Café Au Lait

# VEGETARIAN

## Moroccan-Spiced Roasted Kabocha & Butternut Squash

Zaalouk, Garbanzo, Cinnamon Brown Rice, Couscous,  
Cilantro, Arugula, Pita, Harissa Dairy Free Yogurt

## Buena Vista Soft Shell Tacos

Coconut Oil Quinoa, Poblano, Sweet Bell Pepper, Salsa  
Fresca, Feta Cheese, Pickled Red Onions, Cashew Cream

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# LIGHTER NOTES

## Los Feliz Lobster Salad

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

## Grilled Sirloin Steak Roasted Breast of Chicken Oven-baked Filet of Salmon

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

 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

### Churros Calientes

Sugar Spice Churros, Dulce de Leche

- ④ **Flourless Orange Almond Cake**  
Guava Gel, Lychee Yogurt Crème

### Atwater Fuji Apple Cheesecake

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

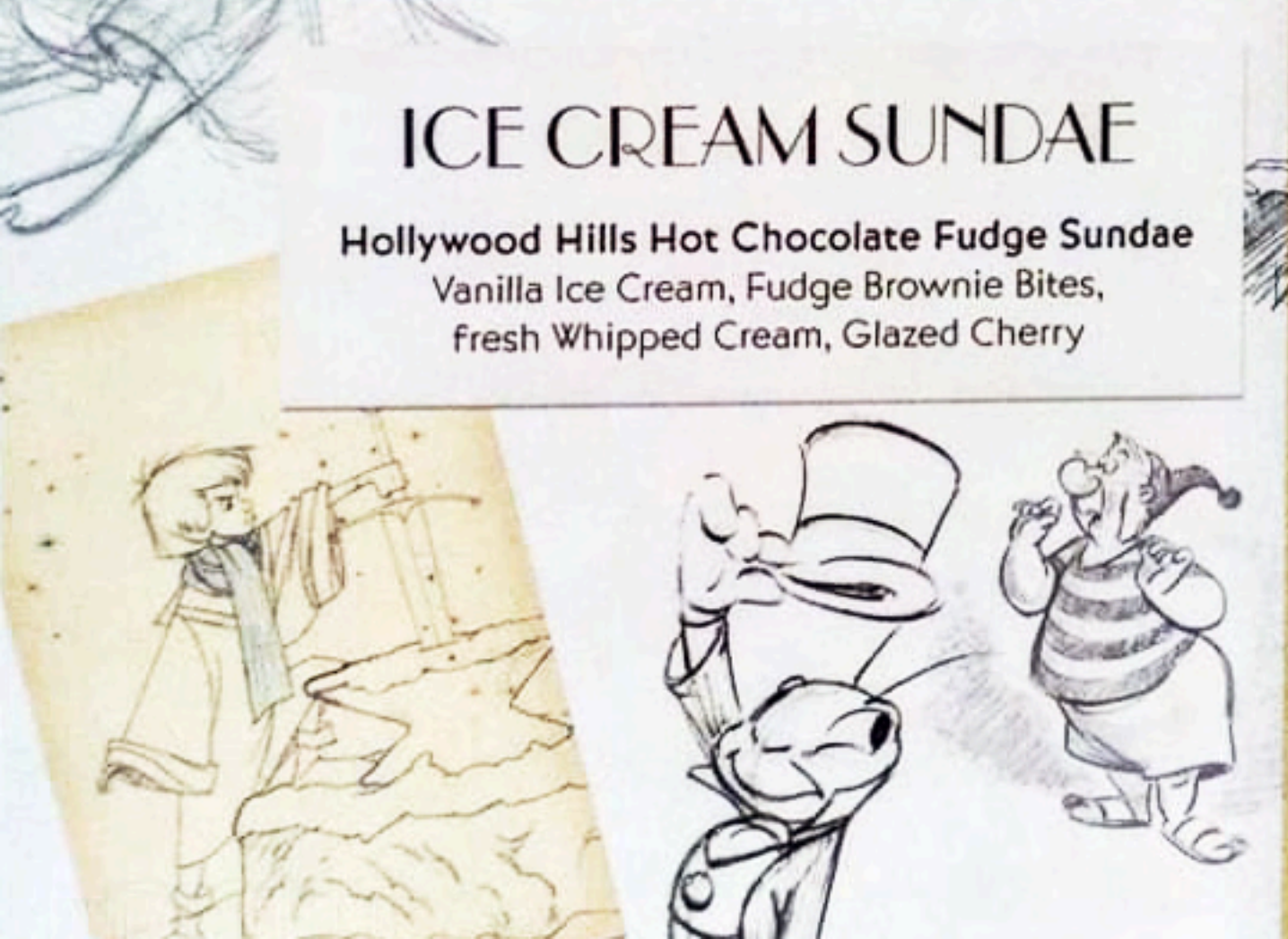
### Burbank Blueberry-Lemon Bavarian Cream

Ecuador Vanilla Bean, Lemon Rocks,  
Dried Raspberry Meringue

## NO SUGAR ADDED

### Coconut Tapioca Pudding

Strawberry-Lime Salsa, Matcha Crumble



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