



Enchanted Garden

Specialty Cocktails

Golden Leafs

*Rum, Pomegranate,
Peach Schnapps, Cranberry
Juice, Soda Water*

Nutty Chocolate

*Vanilla Vodka, Crème de
Cacao White, Baileys,
Galliano, Vanilla Mix*

Northern Garden

*Pomegranate Syrup, Sugar
Syrup, Harmony Tea, Sprite
(Non-Alcoholic)*

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Appetizers

🍷🍷 **Cucumber Garden Roll**

*filled with Julienne of Carrots, Bell Peppers and Zucchini, with Cilantro
and dressed with White Shoyu and Lemon Dressing*

🍷 **Ahi Tuna and Avocado Tower**

with Crispy Noodles and Wasabi Dressing

North Atlantic Lobster Ravioli

with Roasted Garlic and Sweet Basil in a Tomato Broth

Applewood-Smoked Bacon Wild Mushroom Tart

with creamy Leeks

Soups and Salads

Heirloom Tomato Soup

with Sour Cream, Croutons and Basil

Cream of Green Asparagus

with Crabmeat and Asparagus Tips

🍷 **Spinach and Raspberry Salad**

*Baby Spinach tossed with fresh Raspberries, Toasted Pine Nuts,
crumbled Gorgonzola, and a Raspberry Vinaigrette*

Romaine Wedge

*fresh crisp Romaine topped with a creamy Romano Dressing
and homemade Spiced Croutons*

Bread Service

*Multigrain and Country Currant Rolls
with Chickpea-Garlic Purée*



Main Course

• Caramelized Sea Scallops

*with Roasted Asparagus, Sun-dried Tomato Couscous,
Caramelized Leeks, and Red Wine Veal Jus*

Fresh and lively Sauvignon Blanc with citrus and asparagus overtones

Pan-Seared Sea Bass

with Fava Bean and Pea Risotto, sliced Fennel and a Dill-Chive Riesling Wine Sauce

Red Zinfandel with dark berry and spice and supple tannins

• Marjoram-Scented Roast Chicken

*served with Baked Crushed Sweet Potatoes, Buttered Baby Spinach
and a Thyme Red Wine Chicken Jus*

Aromatic Moscato with scent of fresh tropical fruit to enhance the sweet and spicy glaze

Seared Pork Tenderloin Medallions

with Rosti Potatoes, Collard Greens and a Morel Cognac Sour Cream Sauce

A delicate Chardonnay with fruit flavours, gently touched with oak

• 🍴 Slow-Roasted Prime Rib

carved and served with Thyme-roasted Vegetables, Double-Baked Potato, Natural Jus, and Horseradish

A rich and robust Cabernet Sauvignon with dark fruits and cedar wood flavors

🌱 Vegetarian

•• Cucumber Garden Roll

*filled with Julienne of Carrots, Bell Peppers and
Zucchini, flavored with Cilantro and dressed
with White Shoyu and Lemon Dressing*

• Spinach and Raspberry Salad

*Baby Spinach tossed with fresh Raspberries,
Toasted Pine Nuts, crumbled Gorgonzola,
and a Raspberry Vinaigrette*

Heirloom Tomato Soup

with Sour Cream, Croutons and Basil

• Pearl-Barley Cakes with Shallots, Leeks, and Rosemary

*over Sautéed Julienne of Carrots, Celeriac
and Leeks with a Light Saffron Broth*

Glazed Portobello Mushrooms

*with Brown Lentil and Parsley Sauce and
Sun-dried Tomato Cream*

Lighter Note Offerings

🍴 Harrisa Lamb Salad

*Roasted Harissa marinated Lamb medium
with Couscous Tabbouleh, Organic Field Greens,
Marinated Eggplant, and Tzatziki*

•• 🍴 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*

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🌱 Vegetarian

🍴 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)

Coffees

Espresso

Cappuccino



Caramel Pecan Chai

Oregon Chai, Caramel Pecan Syrup, Steamed Milk

Tiramisù Mocha Latte

Tiramisù Syrup, Chocolate Sauce, Espresso, Steamed Milk

Adventurous After-Drinks

Espresso Martini

Absolut Vanilia, Godiva White Chocolate Liqueur, Frangelico, Espresso

Crème Brûlée

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

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Desserts

Warm Sticky Date Pudding

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

Chocolate Garden Torte

with Coffee Crème and Caramel Soil

GF Orange Almond Cake

with Vanilla Yogurt, Panna Cotta and Raspberry Coulis

Chocolate Brownie Sundae

Peanut Butter Brownie Bites with Rich Chocolate Ice Cream, Whipped Cream and Chocolate Fudge Sauce

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

Southern Style Pecan Tart

with Caramel Sauce

No Sugar Added Dessert

Lemon Raspberry Mousse Bombe

Citrus Lemon Mousse embedded with fresh Raspberries

GF Gluten Free DF 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.