
MAIN DESSERTS

Warm Amaretto Chocolate Fondant

Double Chocolate Sauce, Hazelnut Gelato,
Mocha Chocolate Soil

Italian Zabaglione

Fresh Berries, Marsala Wine, Biscotti

Limoncello Torte

Citrus Cake, Crème Cheese,
Lemon Curd, Citrus Salad

Buttermilk Panna Cotta Pot

Strawberry Popping Pearls, Pistachio Crumble

Chocolate Raspberry Tart


Bitter Chocolate Crème, Raspberry Ganache,
Vanilla Bean Gelato

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BAKERY

Warm Apple Cinnamon Sticky Bun

Maple Butter Frosting, Caramelized Pecan Nuts

 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.

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.