



Appetizers

☪ *Snuggly Duckling Platter*

A selection of Charcuterie with Pumpernickel and German Mustard

Ravioli "Tiroler"

Filled with Pulled Beef and Portobello Mushrooms tossed in a Red Wine-Thyme Reduction served with Roasted Carrots and Pearl Onions

Crispy Arendelle Shrimp

with Pea Purée, Fried Potato, Pancetta, and Pea Shoots served with a Lemon-Tarragon Caper Mayonnaise

☪ *Abi Tuna Tartar*

with Basil, Cucumber, Mango, Wasabi, Sesame Wonton Crisp, and a sweet Chili-Mayonnaise

Salads

GF DF *Maximus Salad*

Cucumber Salad, Potato Salad, and Carrot Salad topped with Baby Oakleaf and Lolla Rosa

GF ☪ *Romaine Wedge and "Hot" Smoked Salmon Salad*

with Raspberries, Candied Pecans, and Brie Cheese served with a creamy Lemon-Parsley Dressing

From the Kettle

Potato Cream Soup

with Carrots, Leeks, Celery, and Knockwurst

Green Asparagus and Broccoli Soup

with Buttered Croutons

Bread Selection

Pretzel Bread

with Whole-Grain Mustard Dip

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Entrées

GF *Pan-seared Sea Bass Filet*

with White Asparagus, Leeks, Spinach, Broccoli, Peas, Tangled Kohlrabi and Carrots
served with a Champagne-Truffle Vinaigrette

Flynn Rider Platter

Grilled Smoked Pork Loin served with Roasted Smoked Pork Belly, Bockwurst,
Braised Red Cabbage, Fried Potato Dumpling, and a Spätburgunder Wine Jus

Tangled Pasta

Angel Hair Pasta tossed in Basil-Pesto with Caramelized Sea Scallops, Roasted Vine Tomatoes,
and a Sun-dried Tomato Tapenade served with Roasted Meyer Lemon

GF *Oktoberfest Lemon and Thyme Roasted Chicken*

with Fondant Potato, Buttered Kale, Baby Turnips, Romanesco,
and a Red Wine-Chicken Jus

GF *Captain of the Guards Roasted Prime Rib of Beef*

with a Double Baked Potato, Broccoli, Sweet Roasted Carrots,
and a Red Wine-Veal Sauce

Vegetarian

V *Spinach, Zucchini, Eggplant, and Ricotta-filled Potato Crêpes*

Baked in a Tomato Provençal Sauce and topped
with Buffalo-Mozzarella Cheese and Basil

DF *Chili-spiced Tofu Ramen*

with a Soy-Vegetable Stock, strands of Rice Noodles, Shiitake Mushrooms,
Baby Bok Choy, Red Onion, Red Bell Pepper, and Cilantro

Lighter Note

GF DF *Lobster Salad*

with Green and White Asparagus Spears, Radish,
Green Onions, Cucumber, Avocado, Spinach,
Escarole, and Arugula tossed in
a Citrus-Parsley Dressing

GF DF *Grilled Grain Fed Sirloin Steak*

GF DF *Slow-roasted Breast of Chicken*

GF DF *Oven-baked Filet of Salmon*

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

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V *Vegetarian*





Specialty Drinks

(Available at an additional cost)

Coffee

Espresso

Cappuccino

Caramel-Pecan Chai

Oregon Chai, Caramel-Pecan Syrup, Steamed Milk

Tiramisú Mocha Latte

Tiramisú Syrup, Chocolate Sauce, Espresso, Steamed Milk

Adventurous After- Finis

Espresso Martini

Absolut Vanilla, Godiva White Chocolate Liqueur,
Frangelico, Espresso

Crème Brûlée

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

Desserts

Rapunzel's Fry Pan Sweet Bread

Fry Bread dusted with Powdered Sugar with Chocolate-Hazelnut
Sauce and served in Rapunzel's Fry Pan

Crème Brûlée Cheesecake

Layer of Baked Cheesecake with Caramelized Crème Brûlée
served with Fresh Whipped Cream

Warm Braided Apple Strudel

served with Vanilla Sauce and Butter Pecan Ice Cream

Birthday Cupcake Sundae

Butter Cupcake with Strawberry Compote, Birthday Ice Cream,
Whipped Cream, and topped with Celebration Confetti



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 10 yr ~ 20 yr

Knob Creek

Woodford Reserve

Johnnie Walker Odyssey

Glenmorangie Signet

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Signature Dessert



Gothel Black Forest Tower

Rich Chocolate Crème, Cherry Compote,
and Chocolate Cake Tower

No Sugar Added Dessert

Lemon-Raspberry Mousse Bombe

Citrus Lemon Mousse embedded with
Fresh Raspberries

 *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.