

Appetizers

Boudin Sausage Fritters

minced Pork and Boudin Sausage, Breaded and Fried,
served with a Bourbon Aioli

🍴 **Prince Naveen's Cajun Charcuterie Board**

cured Pork Shoulder, Duck Rillettes, Duck Pastrami,
Saucisson, Cajun Egg, Spiced Mustard and Pickles

Sautéed Gulf Shrimp and Grits

with Andouille Sausage, Grilled Green Onions and a Smoked Barbecue Sauce

🍴 🌶️ 🍷 **Ahi Tuna Tartare**

with Mango, Pine Nuts, Radish and Wasabi

Soups & Salads

🍴 **New Orleans Seafood Pepper Pot**

a Creole Bouillabaisse with Calamari, Shrimp, Scallops and Flat Leaf Parsley

Mama Odie's Creamy Tomato Soup

with chopped Cilantro

🍴 **Iceberg Wedge**

with Pepper Jack Cheese, Bacon, Tomato, Basil and a
creamy Thousand Island Dressing

🍴 🌶️ **Pickled Gulf Shrimp and Satsuma Orange Salad**

with Confit Red Onions, Spinach Leaves and Frisée Lettuce

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Vegetarian Entrées

Eudora's Artichoke Ravioli

with Sautéed Spinach, Lemon Butter, Sage and Pecorino Cheese

Honey-Roasted Butternut Squash

with Celery and Bell Peppers simmered in Tomato Sauce with Greens and White Rice

🍴 **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.

Entrées

Charlotte La Bouff's Bucatini Pasta
with Pancetta, Oyster Mushrooms, Eggplant, Spinach, Peas,
Basil and shaved Parmigiano-Reggiano Cheese
Santa Margherita Pinot Grigio Trentino-Alto Adige, Italy

Cajun Spiced Sea Bass
on Shrimp Jambalaya with crisp Fennel Salad and Rémoulade
Conundrum California, USA

Roasted Creole Half Chicken
with Toasted Corn, Pecan Bread Pudding, Buttered Chard and Chicken Jus
Abita Purple Haze Lager ABV 4.2% Louisiana, USA

🍷 **James's Roasted Pork Tenderloin**
sliced Pork Tenderloin with White Rice and Greens on an Andouille Sausage Stew
Kendall Jackson Cabernet Sauvignon VR California, USA

🍷🍷 **Big Daddy's Roasted Prime-Rib of Beef**
with a double Baked Potato, Broccolini, sweet Roasted Carrots
and a Red Wine Veal Sauce
Lasseter Paysage Sonoma California, USA

Bread Service

Herbed Brioche
with Roasted Onion Dip

Lighter Note Offerings

🍷🍷 **Warm Water Lobster Salad**
with Avocado, Butternut Squash, Fennel, Endive, Grapefruit,
Jicama, Hazelnuts and a Citrus Dressing

🍷🍷🍷 **Grilled Grain-fed Sirloin Steak**

🍷🍷 **Slow-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

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🍷 Vegetarian/Lighter Note Offerings

🍷 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)

Coffee



Espresso
Cappuccino
La Bouff Pecan Chai
Oregan Chai, Caramel Pecan Syrup, Steamed Milk
Mardi Gras Mocha Latte
Praline Syrup, Chocolate Sauce, Espresso, Steamed Milk

Bayou Experience

Three Rum Pour Tasting Flight: Select, Satsuma, Spiced
Through the bayous and into the sugar cane fields, this high quality
Rum is made with the freshest Louisiana ingredients

Adventurous After-Tinis

Café au lait Martini
Absolut Vanilia, Godiva White Chocolate Liqueur, Frangelico, Espresso
Bayou Moon
Bayou Spiced, Ruby Port, VeeV Açai, fresh Lemon Juice, fresh Blackberries

Selection

RumChata	Grappa Gianduia
Baileys Irish Cream	Grappa Fior Di Latte
Sambuca	Tawny Port 10yrs – 20yrs
Grand Marnier 100 Cuvée	Knob Creek
Hennessy V.S.	Woodford Reserve
Courvoisier V.S.O.P.	Johnnie Walker Odyssey
Remy Martin X.O.	Glenmorangie Signet



Desserts

Tiana's Buttermilk Beignets
dusted with Powdered Sugar and served with Chocolate
Espresso Dipping Sauce

Chocolate Doberge Gâteau
six-layer Sponge Cake filled with Chocolate Chantilly Crème

Mama Odie's White Chocolate Bread Pudding
with Praline Sauce and Vanilla Ice Cream

● New Orleans Bananas Foster Sundae
French Vanilla Ice Cream with Rum-flamed Caramelized
Bananas and Whipped Cream

Signature Dessert FreestyleTravelers.com

Southern Style Pecan Nut Tart
with Bourbon Caramel Sauce

No Sugar Added

Lemon Raspberry Mousse Bombe
Citrus Lemon Mousse embedded with fresh Raspberries

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