> SHOWCASE APPS <

Dill and Meyer Lemon marinated Shrimp Stark Industries Minneola, English Cucumber, Crème fraiche, Salmon Caviar

Steamed Bao Bun | W.E.B.

Seared Ginger Orange Pork Belly, Toasted Sesame Seeds, Pickled Daikon, Spring Onions, Mirin Soy Honey Glaze

Hearts of Palm with Cilantro and lime 🛛 💟 | Wakanda Design Group Cucumber, Purple Onion, Bell Pepper, Sweet Potato, Spiced Yellow Pepper, Orange, Infinity Stone Popcorn

Sautéed Crimini and Oyster Mushrooms | Ta Lo Sesame Artichoke Puree, Baby Spinach, Yuzu Vinaigrette

> WAKANDAN SALADS <

Heirloom Tomato Salad @ @ W

Escarole, Arugula, Purple Onion, Black Beans, Blue and Red Corn Chips, Parsley, Bearss Lime

Iceberg Wedge @

Candied Pecans, Smoked Bacon Lardons, Black and Globe Radish, Maytag Blue Cheese

> FROM THE SOKOVIAN KETTLE <

"Kartoffelsuppe" @

Creamed Potato Soup, Carrots, Celery, Knockwurst, Thyme

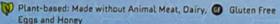
White Cheddar and Broccolini Soup

with toasted Corn Bread Sippets

>BREAD SERVICE <

Marble Loaf with Red Bell Pepper Dipping Sauce

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>ENTRÉES ASSEMBLE <

Berbere Spiced Pork Chop @ Wakanda

Wakandan Vegetable Pilau, Pomegranate, Red Pepper Sauce, Rainbow Chard, Roasted Scallion

Chicken Schnitzel | Sokovia

Panko-crusted Chicken Breast, Butter Sautéed Potatoes, Caramelized Onions, Long Green Beans, Lemon, Anchovy, Capers

Grilled Tuna Steak @ # | Stark Industries

Black Bean Muneta, Queso Fresco, Crisp Cassava, Roasted Corn Chipotle Salsa

Golden Mystic Pasta J Kamar-Taj

Caramelized Scallops, Angel Hair Pasta, Chardonnay Lemon Saffron Cream, Roasted Vine Tomatoes, Malabar Spinach

Rosemary Roasted Beef Tenderloin @ 3 | Madripoor

Carved and served with Celeriac puree, Crisp Parsnip, Buttered Asparagus, Roasted Shallot, and Truffle Cabernet Jus

>VEGETARIAN <

Ricotta Gnocchi | Wakanda

Fontina Cheese, Caramelized Grape Tomato Confit, Broccoli Rabe, Arugula Pesto

Shiitake and Tofu Udon W | Ta Lo

Udon Noodles, Baby Bok Choy, Tofu, Red Onions, Kombu, Enoki Mushrooms, Miso Shiitake Broth

>LIGHTER NOTE <

Lamb Shawarma Salad | Shawarma Palace NYC

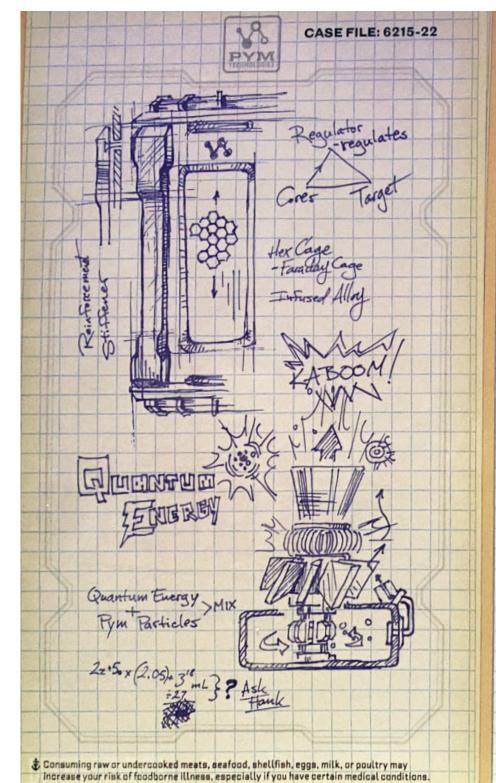
Slow-roasted Cumin spiced pulled Lamb Leg in mini Pitas, with Iceberg, Endive, Romaine Lettuce, Sumac Onions, Vine Tomatoes, Pickled Red Cabbage, Roasted Chickpeas, Cucumber and Lemon Yogurt Dressing

Grilled Sirloin Steak & Roasted Breast of Chicken 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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Dessert Menu
Scott L. INPERMENT A 705

DESSERTS

Subatomic Sticky Date Pudding

Salted Coconut Macaroon, Balsamic Caramel Glaze, Vanilla Ice Cream

My Favorite

Quantum Key Lime Pie

Key Lime Curd, Raspberry Gel, Whipped Lime Ganache

"Quantum" makes everything look cool.

Nano Dobos Torta

Layered Cake, Rich Chocolate Truffle Cream, Caramel

> Hope's Favorite -She's Fancy!

NO SUGAR ADDED

Wakanda Flourless Chocolate Beetroot Cake

Chocolate Beetroot Cake, Pepper Crème, Milk Chocolate Soil

SIGNATURE DESSERT

Cheesecake Byte

Fresh Berries, Strawberry Jelly, Whipped Cream

> All the DILY. Cheesecake Flavor in one bite

Pym Doughnut Sundae

Dulce de Leche Ice Cream, Pecan Brownie, Caramel Fudge Sauce, Chocolate Glazed Mini-Doughnut, Whipped Cream



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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.

