

LUMIERE'S

SMALL PLATES

BURRATA

Fava Beans, Peas, Globe Radish, Roasted Artichokes,
Lemon-Parsley Dressing

DILL AND MEYER LEMON-MARINATED SHRIMP

Green Asparagus, Horseradish Cream,
Micro Greens

GASTON'S ESCARGOT GRATINÉE

Mushroom Duxelle, Herb-Garlic Butter,
Mini Sourdough Baguette

DUCK CONFIT PASTILLA

Dates, Apricot, Ginger, Red Pepper, Saffron,
Black Raspberry Jam

FRENCH ONION SOUP GRATIN

Caramelized Onions, Gruyère Cheese Crouton

POTAGE PARMENTIER

Cream of Leek and Potato Soup, Chives

FARMHOUSE SALAD

Baby Spinach, Asparagus, Cherry Tomatoes, Fingerling Potatoes,
Goat Cheese Crostini, Olive-White Balsamic Vinaigrette

FENNEL, BARTLETT PEAR, AND TATSOI SALAD

Manchego Cheese, Walnuts, Sherry Dressing

HERB BRIOCHE, SOFT WHITE, WHOLE WHEAT ROLLS



SCOTT'S CRUISES

⚠ 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.

ENTRÉES

TORTIGLIONI PASTA

Prosecco Cream, Crisp Pancetta, Shallots, Cremini Mushrooms, Lemon Thyme

OVEN-BAKED SALMON ROYALE †

Smoked Salmon Horseradish Crust, Sautéed Swiss Chard,
Truffled Cauliflower Purée, White Wine Beurre Blanc

ROASTED BREAST OF CHICKEN ① ②

Lemon-Sumac Red Quinoa Tabbouleh, Roasted Baby Carrots

HERB-CRUSTED RACK OF LAMB MEDIUM †

Dauphinoise Potatoes, Buttered Brussels Sprouts,
Burgundy-Rosemary Sauce

GRILLED GRAIN-FED SIRLOIN STEAK † ① ②

Oven-baked Potato, Asparagus

WILD MUSHROOM STUFFED PASTA ♡

Vegetable Broth, Watercress, Shaved Parmesan, Paprika-Oil Drizzle

MOROCCAN-SPICED ROASTED KABOCHA AND BUTTERNUT SQUASH ♡

Zaalouk, Garbanzo, Cinnamon Brown Rice, Couscous,
Cilantro, Arugula, Pita, Harissa 'Yogurt'

CARVED ROASTED BEEF TENDERLOIN †

Buttered Long Green Beans, Bacon, Crushed Fingerling
Potato Hash, Pink Pepper Café au Lait

AHI TUNA NIÇOISE † ① ②

Seared Ahi Tuna, Green Beans, Fingerling Potato, Olives,
Pickled Red Onions, Sliced Egg, Parsley-Garlic Vinaigrette

DESSERTS

TAHITIAN VANILLA CRÈME BRÛLÉE

Almond Biscotti

GRAND MARNIER SOUFFLÉ

Grand Marnier Crème Anglaise



SCOTT'S CRUISES

OPERA GÂTEAU

Joconde Sponge, Coffee Syrup, Chocolate Ganache Rich Buttercream

SUNDAE

STRAWBERRY SHORTCAKE SUNDAE

Vanilla Ice Cream, Strawberry Compote,
Shortcake, Whipped Cream

NO SUGAR ADDED DESSERT

COCONUT TAPIOCA PUDDING

Strawberry-Lime Salsa,
Matcha Crumble

♡ Vegetarian ① Gluten Free ② Dairy Free ♡ Made without animal meat, dairy, eggs, and honey
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.