



**SCOTT'S CRUISES**

## Small Plates

GOAT CHEESE, YELLOW AND RED BEET TOWER †Ⓜ  
Chive-Honey Dressing

GRILLED KNOCKWURST SAUSAGE  
White Onion Mash, Crisp Shallots, Sweet Bavarian Mustard

### REGIONAL INSPIRATIONS

ROYAL MARINATED SALMON †ⓂⓂ  
Dill-marinated Salmon Slices, Capers, Lollo Rosso,  
Avruga Caviar, Honey Mustard Dressing

BUTTERED GREEN AND WHITE ASPARAGUS SPEARS †Ⓜ  
Tomato Béarnaise

COUNTRY GREEN LENTIL SOUP Ⓜ  
Spiced Sausage, Leeks, Carrots, Celery, Potatoes, Thyme

CORONATION OF MIXED LEAVES †Ⓜ  
Vine Tomatoes, Blue Cheese, Apples, Candied Walnuts, Aged Red Wine Vinegar Dressing

### REGIONAL INSPIRATIONS

CREAM OF SPINACH SOUP  
Pumpnickel Croutons

WEST COAST LOBSTER SALAD Ⓜ  
Iceberg, Baby Spinach, Cucumber, Cherry Tomatoes, Lemon-Horseradish Dressing

FIG AND DATE CIABATTA, SOFT WHITE, WHOLE WHEAT ROLLS

† 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.



**SCOTT'S CRUISES**

## Entrées

### PORTOBELLO RAVIOLI ♡

Sweet Butternut Squash Sauce, Sour Cream, Basil Pesto

### BAKED SALMON FILLET ⓧⓧⓧ

Steamed Jasmine Rice, Bok Choy

### CARVED OVEN-ROASTED TOM TURKEY BREAST

Buttered Green Beans, Mashed Sweet Potatoes,  
Rosemary-Cornbread Stuffing, Giblet Gravy, Cranberry Relish

## REGIONAL INSPIRATIONS

### TRIO OF VEAL ⓧ

Grilled Tenderloin, Pulled Shank, Tortellacci Pasta, Sun-dried Tomato-Sage Reduction, Potato Crisp

### GRILLED FILET OF TURBOT

Roasted Garlic Creamed Potatoes, Braised Fennel, Dill Cream Sauce

### CRISP PASTRY VEGETABLE TURNOVER ♡

Goat Cheese, Asparagus, White Cabbage, Peas, Cipollini Onions, Chard, White Onion Sauce

### FALAFEL BOWL ♡

Ras el Hanout Falafel, Cracked Freekeh, Roasted Romanesco,  
Carrots, Pickled Red Cabbage, Turmeric-Tahini Dressing

### KING FREDRIC'S GRILLED SIRLOIN STEAK ⓧⓧ

Truffle Layered Potatoes, Honey-roasted Parsnips, Buttered Spinach, Cognac-Peppercorn Sauce

### CHICKEN PITA SALAD

Lemon-marinated Roasted Chicken Breast, Endive, Romaine,  
Baby Spinach Tomatoes, Cucumbers, Chickpeas, Feta, Lemon Dressing

## Desserts

### CRÈME BRÛLÉE CHEESECAKE

Baked Cheesecake, Caramelized Crème Brûlée

### RAPUNZEL'S FRY PAN SWEET BREAD

Fry Bread, Chocolate-Hazelnut Sauce, Rapunzel's Fry Pan

### GOTHEL BLACK FOREST TOWER

Chocolate Crème, Cherry Compote, Chocolate Velvet

### Sundae

#### BAKED ALASKA

Sponge Loaf, Chocolate, Strawberry,  
and Vanilla Ice Cream, Burnt Meringue

### No Sugar Added Dessert

#### COCONUT RICE PUDDING ⓧ

Strawberry-Lime Salsa, Fried Rice Noodles

♡ Vegetarian ⓧ Gluten Free ⓧ 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