1923

DINNER

Small Plates

Porcini-spiced Ahi Tuna* GF DF
Pickled Lotus Root, Oyster Mushroom, Black Sesame Brittle, Wasabi-Yuzu Mayonnaise

Burrata Mozzarella Cheese and Prosciutto di Parma*
Crisp Cranberry and Sunflower Seed Phyllo, Charred Blood Orange

Four Cheese Tricolor Tortelloni V
Meyer Lemon, Artichoke, Sun-dried Tomato, Baby Spinach

Duck Confit Pastilla
Dates, Apricot, Ginger, Red Pepper, Saffron, Black Raspberry Jam

Roasted Roma Tomato Soup PB
Sourdough Purple Basil Crostini

Pulled Guinea Hen Corn Chowder
Yukon Gold Potato, Red Bell Pepper, Cilantro, Smoked Bacon

Fennel, Bartlett Pear, and Tatsoi Salad V GF
Manchego Cheese, Walnuts, Sherry Dressing

Split Napa Baby Romaine Lettuce
Heirloom Grape Tomatoes, Parmigiano-Reggiano, Ciabatta Garlic Croutons, Caesar Dressing

Herb Brioche, Soft White and Whole Wheat Rolls

V Vegetarian **GF** Gluten Free **DF** Dairy Free **PB** 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.

Entrées

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

Seared Verlasso Salmon Fillet* GF
Californian Wild Honey Parsnip Purée, Orange-Fennel Essence, Sautéed Black Garlic Rapini

Roasted Green Circle Chicken GF
Leek Rondels, Brussels Sprouts, Yukon Potato Fondant, Honeycrisp Apple Chutney, Cabernet Sauvignon Reduction

Italian Flat Parsley and Rosemary-crusted Rack of Lamb*
Dauphinoise Potato, Roasted Petite Turnip, Carrot, Zucchini, Zinfandel-Rosemary Sauce

Grilled Sirloin Steak* GF DF
Oven-baked Potato, Asparagus

Moroccan-spiced Roasted Kabocha and Butternut Squash PB
Zaalouk, Garbanzo, Cinnamon Brown Rice, Couscous, Cilantro, Arugula, Pita, Harissa 'Yogurt'

Soft Shell Tacos V
Coconut Oil Quinoa, Poblano, Sweet Bell Pepper, Salsa Fresca, Feta Cheese, Pickled Red Onions, Cashew Cream

1923 Peppered Filet Mignon* GF
Buttered Long Green Beans, Bacon, Crushed Fingerling Potato Hash, Pink Pepper Café Au Lait

Lobster Salad GF DF
Baby Bibb, Endive Lettuce, Avocado, Jicama, Celery, Purple Potato, Tostones, Black Beans, Grape Tomatoes, Cilantro, Lime

Desserts

Apple Cheesecake Tart
Sweet Dough Shell, Caramelized Apples, Cinnamon Cheesecake, Rolled Oat Crumble

Warm Cinnamon Donut Holes
Cinnamon Sugar, Salted Chocolate Ganache

Burbank Blueberry-Lemon Bavarian
Ecuadorian Vanilla Bean, Lemon Rocks, Dried Raspberry Meringue

Sundae

Hollywood Hills Hot Fudge Sundae
Vanilla Ice Cream, Fudge Brownie Bites, Fresh Whipped Cream, Glazed Cherry

No Sugar Added Dessert

Coconut Tapioca Pudding
Strawberry-Lime Salsa, Matcha Crumble

* 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.