

ALLERGY-FRIENDLY DINNER MENU

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.

Allergy-Friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g. "may contain") are not regulated and therefore not taken into consideration when developing Allergy-Friendly meals. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs.

APPETIZERS

Porcini Spiced Ahi Tuna ⚡

Pickled Lotus Root, Oyster Mushrooms, Black Sesame Brittle,
Wasabi, Red Pepper-Yuzu Dressing

For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Shellfish, and Soy Allergies

Potato Gnocchi

Butternut Squash Sauce, Roasted Acorn Squash,
Zucchini, Sun-dried Tomato Pesto

For Gluten/Wheat, Egg, Fish/Shellfish, Milk,
Peanut/Tree Nut, and Soy Allergies

SOUP AND SALAD

Fennel, Bartlett Pear and Tatsoi Salad

Sun-dried Cherries, Toasted Pumpkin Seeds, Sherry Dressing

For Gluten/Wheat, Egg, Fish/Shellfish, Milk,
Peanut/Tree Nut, and Soy Allergies

Asparagus, Leek and Pea Soup

Crisp Prosciutto

For Gluten/Wheat, Egg, Fish/Shellfish, Milk,
Peanut/Tree Nut, and Soy Allergies

BREAD SERVICE

Allergy-Friendly Dinner Roll

Herb De Provence

For Gluten/Wheat, Egg, Fish/Shellfish, Milk,
Peanut/Tree Nut, and Soy Allergies