

## COLLECTION 195

PUT TOGETHER WITH THE VERY BEST THAT THE MARKET & NATURE HAVE TO OFFER. THIS MENU COMBINES NEW CREATIONS WITH OUR SIGNATURE DISHES.

*Champagne Journey* – 140 per person

## PASSION 125

SOIL-GROWN TOMATOES / 12-Hour Confit / Tomato Water  
JOHN DORY / Sea Urchin / Plankton  
WILD HALIBUT / Onion Confit / Vermouth Sauce  
SQUAB PIGEON FERMIERE / Turnip Relish / Pigeon Jus  
CHEESE CART  
DESSERT

*Wine Experience* – 115 per person



## MENU

SOIL-GROWN TOMATOES / 12-Hour Confit / Tomato Water	25
LANGOUSTINES / Finger Lime / Creamy Broth	50
CAVIAR / Smoked Haddock / Fondant Potatoes	85
MAINE LOBSTER / In Homage to My Father	65
WILD HALIBUT / Onion Confit / Vermouth	45
TURBOT / Slow-Cooked Celery / Vin Jaune	50
POULARDE FERMIERE / Vegetable Confit / Poulette Sauce	45
GRILLED BEEF / Poivrade Artichoke / Beef Jus	45
SQUAB PIGEON FERMIERE / Turnip Relish	50

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.  
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.

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