



## AVENGERS TECHNOLOGY SHOWCASE

### > SHOWCASE APPS <

**Smoked Salmon** 🍷 🌱 | Stark Industries  
Minneola, English Cucumber, Crème Fraîche, Dill, Chive, Salmon Caviar

**Steamed Bao Buns** | W.E.B.  
Seared Ginger Orange Pork Belly, Toasted Sesame Seeds, Pickled Daikon, Spring Onions, Mirin Soy Honey Glaze

**Hearts of Palm Ceviche** 🍷 | Wakanda Design Group  
Tamarillo, Sweet Potato, Purple Onion, Lime, Cilantro, Bell Pepper, Infinity Stone Popcorn

**Crispy Breaded Fried Shrimp** | Pym Technologies  
White Cheddar and Corn Grits, Bell Peppers, Collard Greens, Smokehouse Barbecue Sauce

### > WAKANDAN SALADS <

**Heirloom Tomato Salad** 🍷 🌱  
Escarole, Arugula, Purple Onion, Black Beans, Blue and Red Corn Chips, Parsley, Bearss Lime

**Iceberg Wedge** 🍷  
Candied Pecans, Smoked Bacon Lardons, Black and Globe Radish, Maytag Blue Cheese

### > FROM THE SOKOVIAN KETTLE <

**"Kartoffelsuppe"** 🍷  
Creamed Potato Soup, Carrots, Celery, Knockwurst, Thyme

**Cream of Porcini Mushroom Soup**  
Sour Cream, Red Beet, Lemon

### > BREAD SERVICE <

**Marble Loaf with Red Bell Pepper Dipping Sauce**

🌱 Plant-based. Made without Animal Meat, Dairy. 🍷 Gluten Free 🥛 Dairy Free  
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 ASSEMBLE <

**Berberé Spiced Pork Chop** 🍷 🌱 | Wakanda  
Wakandan Vegetable Pilau, Pomegranate, Red Pepper Sauce, Rainbow Chard, Roasted Scallion

**Chicken Schnitzel** | Sokovia  
Panko-crusted Chicken Breast, Butter Sautéed Potatoes, Caramelized Onions, Long Green Beans, Lemon, Anchovy, Capers

**Seared Turbot Filet** 🍷 | New Asgard  
Sweet Pea Purée, Roasted Heirloom Carrots, Romanesco, Pancetta, Tarragon Sandefjord Sauce

**Golden Mystic Pasta** 🌱 | Kamar-Taj  
Caramelized Scallops, Angel Hair, Chardonnay Lemon Saffron Cream, Roasted Vine Tomatoes, Savoy Spinach

**Delmonico Rib-Eye Steak with Black Truffle Butter** 🍷 🌱 | Madripoor  
Whipped Yukon Gold Potatoes, Green Asparagus, Cabernet Reduction

### > VEGETARIAN <

**Ricotta Gnocchi** | Wakanda  
Fontina Cheese, Caramelized Grape Tomato Confit, Broccoli Rabe, Arugula Pesto

**Shiitake and Tofu Udon** 🌱 | Ta Lo  
Udon Noodles, Baby Bok Choy, Tofu, Red Onions, Kombu, Enoki Mushrooms, Miso Shiitake Broth

### > LIGHTER NOTE <

**Lamb Shawarma Salad** | Shawarma Palace NYC  
Slow-roasted Cumin spiced pulled Lamb Leg in mini Pitas, with Iceberg, Endive, Romaine Lettuce, Sumac Onions, Vine Tomatoes, Pickled Red Cabbage, Roasted Chickpeas, Cucumber and Lemon Yogurt Dressing

**Grilled Sirloin Steak** 🌱  
**Roasted Breast of Chicken**  
**Baked Filet of Salmon** 🌱

The above entrées are served with Garden Vegetables and your Choice of Steamed White Rice or Baked Potato

🌱 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.