



Bonsoir and welcome to Remy, Disney Cruise Line's® luxurious gourmet French restaurant. Remy creates a dynamic landscape where the talents of, Chef Arnaud Lallement from L'Assiette Champenoise, of a two-star Michelin restaurant in Reims, France and Chef Scott Hunnel from the award-winning Victoria & Albert's at Walt Disney World, combine to deliver a menu of epicurean excellence. Prepare your taste-buds to be dazzled by this delectable display of contemporary and modern French cuisine, accompanied with some of the world's finest wines.

Be our guest on your journey in an evening of culinary delight and exquisite service.

Mangez Vrai!

SAVEUR

- ✦ **Saumon**
KRUG GRANDE CUVÉE
- ✦ **Homard du Maine**
TRIMBACH RIESLING FRÉDÉRIC EMILE '06
- Gnocchi**
DOMAINE DE LADoucETTE POUILLY FUMÉ BARON DE L '08
- ✦ **Volaille**
*DOMAINE MICHEL PICARD CHASSAGNE-MONTRACHET
LES CHAUMÉES '09*
- Chocolat**
CHÂTEAU COUTET '07
A. LALLEMENT

GOÛT

- ✦ **Alaskan King Crab**
TAITTINGER NOCTURNE SPECIAL EDITION
- Halibut**
CHABLIS DOMAINE LAROCHE LES VAILLONS '07
- ✦ **Quail**
CHÂTEAU D'AQUERIA TAVEL '09
- ✦ **Veal**
HOLLYWOOD AND VINE 2480 '08
- Peruvian Chocolate**
LA FLEUR D'OR '10

S. HUNNEL

Wine Experience (99 per person)

FRAICHEUR/FRESHNESS

- ✦ **Alaskan King Crab**
Cucumber Gelée
- Gnocchi**
Crevette Grise, Crème de Coquillage
- ✦ **Quail**
Asparagus, Serrano Ham
- ✦ **Saumon**
Crème de Coriandre

MER/SEA

- Homard du Maine**
Curry, Paprika
- Halibut**
Lemon Grass, Soy, Orange
- ✦ **Cabillaud**
Radis, Estragon
- Shrimp**
Couscous, Yogurt Curry

TERRE/EARTH

- ✦ **Veal**
Mushrooms, Truffle Jus
- ✦ **Volaille**
Vin Jaune
- ✦ **Kobe Beef**
Spinach, Potato
- ✦ **Agneau**
Légumes Épicés

✦ 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.

MANGEZ VRAÍ! ARNAUD AND SCOTT...

