



Bonsoir and welcome to Remy, Disney Cruise Line®'s luxurious gourmet French restaurant. Remy creates a dynamic landscape where the talents of two talented chefs, 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!

Our Chef Sommelier has carefully selected the following wines to complement the flavors' and characteristics of the Saveur and Goût tasting menus.

99 PER PERSON

SAVEUR

Langoustine Royale
TAITTINGER PRESTIGE CUVÉE ROSÉ NV

Declinaison Tomate
DOMAINE LAROCHE CHABLIS VAILLONS '07

Turbot Côtier
DOMAINE LOUIS LATOUR PULIGNY MONTRACHET '08

Pigeonneau
CHÂTEAU BATAILLEY '06

Fondant Chocolat Croustillant, Sorbet Cacao and Jus Mousseux
CHÂTEAU DOYSI VEDRINES '06

GOÛT

Smoked Bison
CHÂTEAUNEUF-DU-PAPE CHÂTEAU MONT-REDON '08

Lobster
MICHEL REDDE SANCERRE '08

Wild Loup de Mer
MARC KREYDENWEISS KRITT GEWURZTRAMINER LES CHARMES '06

Australian Wagyu
CHÂTEAU GLORIA '03

Vanilla Poached Pear
CHÂTEAU SUDUIRAUT '07

FRAICHEUR/FRESHNESS

Langoustines Royale
Sauce César
Royal Norway Lobster with Caesar Sauce
CHEF ARNAUD LALLEMENT

Alaskan King Crab
*Cannelloni, Hearts of Palm
and Caviar Vinaigrette*
CHEF SCOTT HUNNEL

Declinaison Tomate
Tarte, Tomate Glacee Basilic,
Siphon Parmesan et Tomate
Tomato Variation Tart, Iced, Parmesan Espuma and Tomato
CHEF ARNAUD LALLEMENT

Smoked Bison
With Fennel Salad and Blood Oranges
CHEF SCOTT HUNNEL

MER/SEA

Turbot Côtier
"Vin Jaune" Gnocchi
Coastal Turbot with Vin Jaune and Gnocchi
CHEF ARNAUD LALLEMENT

Lobster
With Vanilla, Bisque and Lobster Roe Foam
CHEF SCOTT HUNNEL

Saint Pierre
Chorizo Espuma, Carotte Epicée
*John Dory with Chorizo Espuma
and Spicy Carrot Mousse*
CHEF ARNAUD LALLEMENT

Wild Loup de Mer
*With Cannellini Bean Sauce, Artichokes
and Jamon Iberico*
CHEF SCOTT HUNNEL

TERRE/EARTH

Pigeonneau
Tourte, Foie Gras, Tomate et Epinards
*Young Pigeon Pie with Foie Gras,
Spinach, and Tomato*
CHEF ARNAUD LALLEMENT

Australian Wagyu
With Garlic-Potato Purée and Petit Carrots
CHEF SCOTT HUNNEL

Cochon Cul Noir
Pomme de Terre, au Siffon, Pied de Cochon, Salade
*Black Pig Loin with Siffon Potato,
Pig Trotter Stew and Glazed Ham*
CHEF ARNAUD LALLEMENT

Veal Tenderloin
Sweetbreads and Braised Shank with Marble Potatoes
CHEF SCOTT HUNNEL