

Disney Cruise Line Expands Collection of Premium Culinary Offerings at Remy

CELEBRATION, Fla. – Adult guests aboard the Disney Dream and Disney Fantasy can enjoy new premium culinary experiences and menus in Remy, one of Disney Cruise Line’s fine dining specialty restaurants. The expanded collection of offerings in the French-inspired Remy include a unique tasting opportunity, a decadent dessert experience, a seasonal truffle menu and special caviar selections.

Petites Assiettes de Remy

Petites Assiettes de Remy, or Small Plates of Remy, is a brand-new culinary journey at Remy on the Disney Dream and Disney Fantasy that provides a taste of the elegant dishes developed by award-winning Chef Arnaud Lallement and Chef Scott Hunnel. Hosted by the Executive Chef, who serves as an epicurean guide for this progressive tasting experience, adult guests travel throughout the restaurant to sample small plates of Remy’s gourmet cuisine and fine wine.

Offered during the early evening hours on the first day of each cruise, this one-of-a-kind event includes six exquisite dishes from the restaurant’s seasonal menu, along with wine pairings for each course. The first course is served in Remy’s spectacular wine room with floor-to-ceiling rows of world-class wines.

For the next four courses, guests move through the main dining room where they are presented with a superb French-inspired dish, such as grilled salmon with smoked salmon cream and Kobe beef with turnip and potato gratin, along with a specially selected glass of wine at each station. This unique tasting opportunity concludes with a sophisticated dessert and the final wine pairing in the private Chef’s Table dining room.

Petites Assiettes de Remy is \$50 per person and includes a wine pairing with each course.

Pompidou’s Patisseries Dessert Experience

Pompidou’s Patisseries Dessert Experience offers adult guests the chance to indulge in decadent desserts while Remy’s Executive Chef and Executive Pastry Chef provide insight into the history and artistry of crafting sweet masterpieces.

Named after the dessert chef from the Disney•Pixar’s “Ratatouille,” the Pompidou’s Patisseries Dessert Experience begins with a greeting from these culinary masters in the private Chef’s Table dining room, Chez Gusteau, inspired by the fictional Paris restaurant in the film. Guests are then seated in the main dining room for presentations and tastings of six desserts, such as French praline topped with milk chocolate mousse and dark chocolate glaze; raspberry sorbet paired with vanilla ice cream, French vanilla meringues and fresh raspberries; and orange crème pâtissière inside an orange-flavored tuile wafer. As each dessert is served, Remy’s world-class chefs share fun facts and discuss the evolution of the dessert, allowing for an intimate and in-depth culinary dialogue.

The dessert experience at Remy is \$60 per person and includes one complimentary glass of Champagne, wine or a cocktail. An optional wine pairing experience can be added for \$25 per person.

Truffle Collection

From November through February on the Disney Dream and Disney Fantasy, the chefs at Remy celebrate truffle season with the addition of the Truffle Collection, a premium menu inspired by this uniquely flavored delicacy featuring white Alba and black Périgord truffles.

The rich flavors of this luxurious ingredient are infused throughout the six-course menu with exquisite dishes such as gnocchi potato served with a truffle puree and garnished with grated truffle, fresh Maine lobster coupled with lobster bisque and truffle-seasoned Parisian fried potatoes and seared Wagyu beef over truffle glazed baby vegetables, followed by a selection of refined cheeses and a sweet indulgence.

The truffle menu at Remy is \$250 per person.

Caviar Selections

Special caviar selections are offered a-la-carte at Remy on the Disney Dream and Disney Fantasy. Options include farm-raised varieties of Osetra and Sevruga caviars from regions in France and Russia. All caviar is served with specially selected Krug Grande Année Champagne, and menu prices for a 1-ounce tin range from \$99 to \$360.

To learn more about Disney Cruise Line or to book a vacation, visit disneycruise.com, call Disney Cruise Line at 888-325-2500 or contact a travel agent.