



Disney Cruise Line Debuts New Menu Items at Palo Specialty Restaurant

New dishes feature traditional Italian fare prepared with modern flair

CELEBRATION, Fla. – The enticing flavors and rich culinary traditions of Italy take center-stage once again at Palo, the signature adult-exclusive restaurant aboard every Disney Cruise Line ship. New menu items revisit the restaurant's Italian roots with the addition of regional recipes, authentic ingredients and time-honored techniques.

Paired with sweeping ocean views and an intimate, romantic atmosphere—and perhaps a glass of wine from the restaurant's extensive reserve wine list—the new offerings expand upon the superlative dining experience and delectable cuisine at Palo.

New Wine Pairing Menu

Culinary connoisseurs seeking an epicurean journey at sea will delight in the Esperienza del Vino wine pairing menu. Featuring six courses, each expertly paired with a glass of wine or spirit, the pairing menu boasts all-new dishes for a fresh take on a guest-favorite experience.

The evening begins with savory coppa (thinly sliced cured pork neck) on dressed fava beans, garnished with sharp pecorino cheese and micro celery. A refreshing Venetian Bellini made with sparkling Prosecco, ripe white peaches and a hint of raspberry is a fitting aperitif.

With appetites whet and palates prepped, four courses follow: gnocchi with nutty cep mushroom sauce; poached white asparagus with smoked anchovies, quail egg and truffle oil; sea bass with spinach and buckwheat. The finale of the savory dishes is beef striploin—aged for 25 days, seared and roasted with rosemary—thinly sliced and served with dressed arugula.

Samples from Italy's renowned vineyards highlight each course, aptly selected to amplify the senses. In order: Bellavista Franciacorta Cuvee Brut, a rich blend of 30 distinctive wines; dry, flowery Elena Walch Gewurztraminer from the northern province of South Tyrol; La Scolca Gavi dei Gavi Black Label, crisp and acidic with undertones of almond and lime; and full-bodied Antinori Tignanello Marchesi, a potent Tuscan red with notes of spice, fruit, oak, licorice and rosemary.

A decadent denouement comes in the form of creamy mascarpone mousse, enclosed in a delicate white chocolate dome and served atop fluffy rhubarb and grappa sponge cake in a bed of sweet consommé jelly. The dish is elegantly garnished with a floral and fruity flourish, and a soft Alexander Platinum Grappa leaves only satisfied sighs in its wake.

New Dinner Selections

The newest iteration of the Palo menu celebrates the world-renowned cuisine of Italy, the birthplace of international necessities like Parmesan cheese.

A stand-out addition to the dinner selection is a whole roasted chicken, marinated for 24 hours in lemon, sea salt and rosemary. Beautifully presented in a copper serving dish with roasted baby vegetables, asparagus and potatoes, the entree is topped with a Barolo wine reduction typical to the mountainous region of Piedmont in the northwest. Intended for sharing, this dish serves two.

From the seafood selection, a piquant Dover sole is fileted table-side and served with regional staples like capers, anchovies, sun-dried tomatoes and thyme potatoes. An exquisite Prosecco and black truffle reduction gives new life to classic sea scallops. And, returning to the menu with a new twist, seared ahi tuna steak is prepared with blanched green beans, roasted new potatoes and peppered quail eggs.

Sweet endings are a Palo specialty, and the enhanced dessert menu includes a variety of warm, cold, sweet and tangy offerings. These include light, creamy tiramisu—a coffee-infused classic—and a limoncello tart for a refreshing pop of citrus. One thing that hasn't changed is the signature Palo chocolate soufflé, prepared fresh to-order and served piping hot with luscious vanilla bean and chocolate sauces, plus a scoop of ice cream for good measure.

Reservations are required for all Palo dining experiences and can be booked online or on-board. There is a \$40 per person charge for dinner, plus the cost of alcoholic beverages, and the Esperienza del Vino wine pairing experience is an additional \$59 per person.

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

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