

Disney's Grand Floridian Resort & Spa
Intimate Dining Experience
Welcomes
March 24, 2016

Experiences

Cheese Board

Four Artisanal Cheese, Seasonal Compote,
House-made Pine Nut Cake, Savannah Bee
Honeycomb, Grand Marnier-Almond Cake

Charcuterie

Prosciutto, Sopressata, Dry Pork Coppa, Duck
Confit Rillette, Palacios Chorizo, Domestic Olli
Artisanal Salame, Pickled Mustard Seeds, Medjool
Dates, Cornichons, Marcona Almonds

Featured Wine

Sancerre Fournier Sauvignon Blanc

2013 Les Belles Vignes 16

Stone Street "Estate Vineyards" Chardonnay

2013 Alexander Valley 16

Paul Hobbs "CrossBarn" Pinot Noir

2013 Sonoma Coast 19

Schweiger Cabernet Sauvignon

2009 Napa Valley 19

First Course

Arancini	Crispy Risotto, Mascarpone, Spicy Garlic Poma Rosa Sauce
Heirloom Apple Salad	Heirloom Apples, Spinach, Arugula, Spiced Walnuts, Walnut Vinaigrette
Flatbread	Linguiça Sausage, Peppers, Spicy Poma Rosa Sauce, Cilantro Crema
Slow-roasted Pork Belly	Beluga Lentils, Brussels Sprouts, Hibiscus Glaze
Sautéed Florida Shrimp	Chardonnay, Tomatoes, Garlic, Cilantro, Sharp Feta
Celery Root Soup	Apples, Pickled Fennel, Espelette Pepper Powder
Green Salad	Bibb Lettuce, Banyuls Vinaigrette, Haricot Verts, Niçoise Olives, Lavash

Main Course

Kurobuta Pork Porterhouse	Potato Hash, Rainbow Chard, Spiced Apple, Meaux Mustard Emulsion
Red Wine-braised Beef Short Ribs	Sunchoke Purée, Spinach, Caramelized Mushrooms, Natural Jus
Pan Seared Snapper	Saffron Jasmine Rice, Clams, Calico Scallops, Chorizo Vinaigrette
*Oak-grilled Yellowfin Tuna	Provençal Vegetables, Lemon Israeli Couscous, Shellfish Frutti di Mare
*Fettuccine alla Carbonara	143.6 °F Lake Meadow Natural Egg, Guanciale, Spinach, Pecorino Romano
Seared Tofu Ratatouille	Roasted Mushrooms, Lentils, Zucchini Spaghetti, Sun-dried Tomato Purée
Ashley Farms Chicken	Tuscan-style Polenta, Cipollini and Green Bean Ragout, Chicken Jus
*Oak-grilled Beef Filet	Potato Purée, Tri-Color Baby Carrots, Cipollini Onion Jam, Bordelaise

Enhancements

Pan-seared Scallops	Georges Bank Day Boat, Beurre Blanc 17
Brussels Sprouts	Bacon Lardons, Shallots 8
Mashed Potatoes	Yukon Gold Potato Purée 6
Shellfish Frutti di Mare	Shrimp, Calico Scallops, Capers, Olives, Piquillo Peppers 12

**This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness*

DESSERTS

Tasting of Gelato featuring Italian Vanilla Bean, Mocha Espresso, and Double Chocolate

Florida Key Lime Pie baked in a Graham Cracker Tart Shell served
with fresh Strawberries and a Quenelle of Sweet Mandarin Sorbet

Lemon-scented Cheesecake with a blanket of White Chocolate Ganache

Tropical Fruit Crème Brûlée with Mango and Assorted Berries

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