


## ENTRÉES ROYALE

Your choice of the following:

PAN-SEARED GROUPER
Butternut Squash Purée, Sautéed Brussels Sprouts, and Winter Citrus with a Bacon Vinaigrette

## OVEN-ROASTED CHICKEN BREAST

Farro Wheat Risotto, Wild Mushroom and Leek Ragoût served with a Stone-ground Mustard Jus

## BRAISED-PORK SHANK

Slow-cooked with Root Vegetables served with a Viognier Demi-Glace

GNOCCHI WITH ROASTED VEGETABLES<br>Eggplant, Musbrooms, Onions, and Squash tossed with Gnocchi, Arugula, Pesto, shaved Romano, and splash of Aged Balsamic<br>Also available with Farro instead of Gnocchi As a Vegan Offering without Cheese<br>\section*{BEEF TENDERLOIN}<br>with Roasted Potatoes, Asparagus, and a Tarragon Demi-glace

## FINALES

> Your choice of the following:

## CHEF'S DESSERT TRIO

Cinderella sent ber Chefs around the world to discover new desserts.
They are bappy to share three of their favorites with you.
FLOURLESS CHOCOLATE CAKE with a White Chocolate Custard

PUMPKIN CHEESECAKE topped with Candied Pecans and a drizzle of Cranberry Sauce

NO SUGAR ADDED LEMON SORBET
garnished with Blueberries


An 18\% service charge is included in the price of each meal.

