

Cinderella's  
ROYAL TABLE





## CHEF'S TASTING PLATE

CINDERELLA HAS INSTRUCTED HER ROYAL CHEF TO  
CREATE A SELECTION OF "SPECIALTIES OF THE CASTLE"  
FOR YOUR ENJOYMENT

## ENTRÉES ROYALE

### VEGETARIAN "CASSOULET"

*Baked French-style Casserole of Cannellini and  
Garbanzo Beans topped with Wild Mushrooms,  
Zucchini, Shallots, Tomatoes, and Herbs*

**HER MAJESTY'S CATCH OF THE DAY**  
*Seasonal Fish braised in Pomodoro Sauce served  
with Vegetables over Angel Hair Pasta*

### PORK THREE WAYS

*Pulled Pork with a Bacon and Andouille  
"Étouffée" Sauce served with Spoon Bread  
topped with Swiss Chard*

### NIÇOISE SALAD

*Pan-seared Tuna with Mixed Greens,  
Eggs, Haricot Verts, Tomatoes,  
and Olives drizzled with our  
House Vinaigrette*

**MAJOR DOMOS SHORT RIB**  
*Slow-cooked in a Pinot Noir Demi-glace on  
Potato and Parsnip Purée with Carrots*

### FRIED CHICKEN

*Deep Fried Chicken with a Castle-made  
Macaroni & Cheese and Broccolini*

## FINALES

### VALRHONA CHOCOLATE MOUSSE

*A light Chocolate Mousse presented with Berries and Raspberry Sauce*

### ALMOND CHEESECAKE

*with Lingonberry Jam*

### RASPBERRY NO SUGAR ADDED SORBET

*with Berries*

## BEVERAGES OF THE COURT

COMPLIMENTARY REFILLS ON SOFT DRINKS, COFFEE, HOT TEA,  
ICED TEA, HOT COCOA, MINUTE MAID LIGHT LEMONADE PUNCH,  
APPLE JUICE, ORANGE JUICE, 1% OR CHOCOLATE MILK



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