

Meet Me at The Derby!

Appetizers

- Portsmouth Lobster Bisque, Tarragon Oil, and a Brentwood Sweet Corn-Lobster Relish 10.00
- Brie, Midnight Moon, and Prosciutto Cake with Tête de Moine Petals, and an Olive-roasted Vegetable Salad 11.00
- Blue Lump Crab Spring Rolls, Snow Crab Claw, and an Asian Slaw with spicy Miso Aioli 13.00
- FEUILLES de BRICK Napoleon of Bleu Affinée, Wild Mushroom Duxelles, Grilled Portobello, Golden Chanterelles, and a Fig Reduction 11.00
- Andouille-crusted Prawn over Black Diamond Cheddar Grits, Wilted Greens, and Ancho Oil 11.00
- Bibb Lettuce Salad drizzled with a Peppercorn-Sweet Onion Dressing, Cherry Tomatoes, Shaved Radishes, and Parmesan-Seed Frico 10.00
- “Our Famous Cobb Salad” with Finely Chopped Greens, Turkey Breast, Bacon, Egg, Tomatoes, Crumbled Blue Cheese, Avocado, Chives, and Cobb Dressing 15.00

Entrées

- Sterling Silver Pork Chop topped with Smoked Gouda and Apricot Preserves served over Napa Cabbage, Bacon, and Potato Hash with Apple Cider Jus 33.00
☛ *St. Supéry Cabernet Sauvignon, Napa Valley '06* ☛
- Grilled Loch Duart Salmon over an Arugula, Blueberry, Peach, Affinée Bleu, and Walnut Salad tossed in a Black Mission Fig and Orange Blossom Honey Dressing 34.00
☛ *Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand '10* ☛
- Duck Two Ways — Maple-glazed Magret Au Poivre, Sautéed Mushrooms, and Sweet Potato Mashed; and crispy Duck Confit over a Spinach-Corn Amaranth, and Tart Cherry Compote 32.00
☛ *Fess Parker Riesling, Santa Barbara County '10* ☛
- Noodle Bowl with Wok-fried Coconut Tofu, Soy Beans, Sugar Snap Peas, Bok Choy, and Shiitake Mushrooms in a Red Curry Broth 26.00
☛ *Fess Parker Riesling, Santa Barbara County '10* ☛
- Coriander-dusted Grouper, Cauliflower Risotto, fresh English Peas, crunchy Sunchokes, and a Yellow Tomato Coulis 33.00
☛ *Cakebread Chardonnay, Napa Valley '09* ☛
- Roasted Free-Range Ashley Farms Breast of Chicken stuffed with Serrano Ham, Manchego Cheese, and Spinach over a Fabada Stew and Tomato Concassé 28.00
☛ *St. Supéry, Sauvignon Blanc, Napa Valley '10* ☛
- Char-grilled Filet of Beef with Cotswold Butter over Fingerling Potatoes, Asparagus, Ugly Ripe Tomatoes, and a broken Cabernet-Shallot Vinaigrette
6 oz 36.00 or 8 oz 40.00
☛ *Sequoia Grove, Cabernet Sauvignon, Napa Valley '08* ☛
- Spit-roasted Leg of Lamb with Lyonnaise Potatoes, Garlic-Buttered Haricot Verts, and a Red Zinfandel Sauce 36.00
☛ *EDMEADES Zinfandel, Mendocino '08* ☛
- Suggested beverage pairings priced separately.

Desserts

- Chocolate Three Ways — Dark Almond-Buttermilk Cake layered with Milk Chocolate Truffle Crème and White Chocolate Chambord 9.00
- Banana-White Chocolate Toffee Tower on Cocoa-Almond Cookie and Bananas “Foster” 9.00
- Double Vanilla Bean Crème Brûlée with Dark Chocolate-dipped Biscotti 7.00
- Warm seasonal Fruit Cobbler with Crème Fraîche and Orange Blossom Honey 6.00
- Citrus Honey Nest filled with Candied Ginger Blueberries over a Lemon Cheesecake 9.00
- Grapefruit Cake — Brown Derby Original! Light Layers of Yellow Cake with fresh Grapefruit-Cream Cheese Icing 7.00

Guests on the Disney Dining Plan will redeem two (2) Table Service Meals from their meal plan balance for each person dining.

An 18% service charge will be added to parties of 6 or more.