

Meet Me at The Derby!

Appetizers

- Oyster and Brie Soup finished with Champagne, Chives, and Lemon Aioli 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
- Crispy Phyllo 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 12.00
- 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
Appetizer 8.00 Entrée 15.00

Entrées

- Spit-roasted American Bison over Wilted locally grown Winter Greens, tossed in a Herb-Shallot Vinaigrette with Roasted Fingerling Potatoes, and a Cocoa Espresso Barbecue Sauce 38.00
🍷 *Freemark Abbey Cabernet Sauvignon, Napa Valley '05* 🍷
- Sterling Silver Pork Chop with Smoked Gouda and Heirloom Apple Slaw served over Potato Hash with Bacon, Napa Cabbage, Sweet Peppers, and a Cider Jus 33.00
🍷 *Masi Campofioran Ripasso, Vento, Italy Valley '05* 🍷
- Grilled Loch Duart Salmon brushed with a Ginger-Soy Glaze over Wheat Noodles with Julienned Vegetables, Swiss Chard, Water Chestnut, and a Lemon Grass Broth 35.00
🍷 *Lincolnt Unoaked Chardonnay, Santa Rita Hills '11* 🍷
- Duck Two Ways – Sautéed Confit with Swiss Chard over a Herb and Goat Cheese Polenta Cake finished with a Pan-seared Maple Bourbon Duck Magret with a Sun-dried Cherry Sauce 35.00
🍷 *St. Supéry, Napa Valley '11* 🍷
🍷 *Evodia Old Vine Gamacha, Spain '11* 🍷
- Noodle Bowl with Wok-fried Coconut Tofu, Soy Beans, Sugar Snap Peas, Bok Choy, and Shiitake Mushrooms in a Red Curry Broth 28.00
🍷 *Fess Parker Riesling, Santa Barbara County '11* 🍷
- Seafood Cioppino – Sautéed White Shrimp, Prince Edward Island Mussels, and a Pan-seared Fennel-dusted Black Grouper over Orzo Pasta with a Cioppino Broth 33.00
🍷 *Kenwood Vineyards Moscato Zacchera, California '11* 🍷
- Free-Range Ashley Farms Roasted Breast of Chicken stuffed with Sweet Pepper, Chorizo, and Smoked Cheddar over a Celery Root Purée, Coriander-dusted Jumbo Asparagus, and a Roasted Red Pepper Sauce 30.00
🍷 *Firestone Gewürztraminer, Santa Ynez Valley '09* 🍷
- Charred-glazed Filet of Beef with a Red Wine Reduction, topped with a Cabernet and Roasted Shallot Butter, over White Truffle Oil Wild Forest Mushroom Mashed Potato, Sautéed Haricot Verts, and Golden Beets 42.00
🍷 *Sequoia Grove Cabernet Sauvignon, Napa Valley '09* 🍷
- Suggested beverage pairings priced separately.

Desserts

- Chocolate Three Ways—Praline Milk Chocolate Cream, crunchy Ganache, and Orange-Chocolate Mousse 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 8.00
- Warm Seasonal Fruit Cobbler with Crème Fraîche and Orange Blossom Honey 7.00
- 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 8.00

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 is added for parties of 6 or more.