

NARCOOSSEE'S

Friday November 6, 2009

~ Starters ~

Duck Confit Balsamic Lentils and Tangerine Marmalade 14.00
Black Pearl Oro Shiraz-Cabernet, Paarl '05 12.00

Prince Edward Island Mussels Parsley-Pastis Broth and Garlic Toast 16.00
King Estate Pinot Gris, Oregon '07 10.00

Crispy Crab Cakes Apple Slaw, Fresh Herbs, and Cajun Rémoulade Sauce 13.00
Concha Y Toro Terrunyo Sauvignon Blanc, Casablanca Valley '07 13.00

Fried Rhode Island Calamari Pepperoncini Relish, Tomato Coulis, and Extra Virgin Olive Oil 12.00
Spy Valley Pinot Noir, Marlborough '07 13.00

Shrimp and Crab Chowder Dill Crème Fraîche, Micro Onions, and Narcoossee's Oyster Crackers 9.00
Sonoma Cutrer Chardonnay, Russian River Ranches '07 12.00

Hearts of Romaine Caesar Dressing, Crispy Prosciutto, and Parmesan Crisp 11.00
King Estate Pinot Gris, Oregon '07 10.00

Pear and Endive Salad Candied Walnuts, Maytag Blue Cheese, and Walnut-Sherry Vinaigrette 14.00
Chateau Ste Michelle Eroica Riesling, Columbia Valley '07 13.00

Togarashi Spiced Tuna Tataki Yuzu Tobiko, Wakame, Pickled Ginger, Soy Glaze, and Wasabi Cream 16.00
Chateau Ste Michelle Eroica Riesling, Columbia Valley '07 13.00

Artisanal Cheeses Humboldt Fog, Cashel Blue, and Tête De Moine 15.00
Meeker Fro Zin, Mendocino County '04 14.00

~ Chef's Recommendation ~

Pan-roasted Wild Striped Bass Lobster Sauce, Roasted Mushrooms, Crispy Parsnips,
and Crab-Mushroom Custard 36.00
Sonoma Cutrer Chardonnay, Russian River Ranches '07 12.00

~ Entrées ~

Grilled Loch Duart Salmon Laughing Bird Shrimp Risotto, Brandy-Truffle Reduction,
and Crispy Pancetta 37.00
La Crema Pinot Noir, Sonoma Coast '07 11.00

Steamed Whole Maine Lobster Drawn Butter, Potato Gratin, and Haricots Verts 58.00
Maine Lobster has very tender claws and knuckles; however the tail meat has a firm and chewy texture.
Mer Soleil Chardonnay, Central Coast '06 15.00

Grilled Filet Mignon Potato Gratin, Romano Beans with Garlic and Tomato, and Choron Sauce 40.00
Sequoia Grove Cabernet Sauvignon, Napa Valley '05 17.00

Crispy Whole Yellowtail Snapper Basmati Rice, Charred Haricots Verts, and Soy-Lime Vinaigrette 35.00
Jekel Gewurztraminer, Monterey '05 9.00

Free-Range Chicken Breast "Loaded" Mashed Potatoes, Spinach, and Applewood Bacon Vinaigrette 29.00
King Estate Pinot Noir, Oregon '07 13.00

Crab-crusted Alaskan Halibut Crushed Fingerling Potatoes, Haricots Verts, and Meyer Lemon Sauce 34.00
Frank Family Vineyards Chardonnay, Napa Valley '07 14.00

Autumn Vegetables Grilled Tofu with Balsamic Onions, Autumn Squash Ravioli with Brown Butter and Apples,
Mozzarella en Carozza, and Green Beans Tempura with Sweet-Hot-Sour Sauce 22.00
Bonny Doon Le Cigare Volant, California '04 14.00

Pan Seared Scallops Celery Root Puree, Marble Potato-Sweet Onion Hash, and Apple Gastrique 33.00
Cakebread Cellars Chardonnay, Napa Valley '07 16.00

Surf & Turf Twin Medallions of Filet Mignon, Butter-poached Rock Lobster Tail, Potato Gratin, Broccolini,
and Choron Sauce 59.00
Northstar Merlot, Columbia Valley '05 19.00

*For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss
and attempt to accommodate your special dietary requests.*

An 18% service charge is added for parties of 6 or more.

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