

NARCOOSSEE'S

~ Appetizers ~

Crispy Calamari

Pepperoncini Relish and Tomato Coulis 13.00

✦ *Spy Valley Pinot Noir, Marlborough '10* 13.00 ✦

Lobster Spring Roll

Spicy Mayonnaise and Soy-Orange Dipping Sauce 16.00

✦ *Fess Parker Riesling, Santa Barbara '09* 9.00 ✦

Artisanal Cheeses

Five tasting portions from around the world with accompaniments 16.00

✦ *Kiona Red Mountain Icewine, Washington '08* 14.00 ✦

Jumbo Lump Crab Cakes

Celery Root, Fennel, Creole-style Rémoulade, and Blood Orange Oil 17.00

✦ *Concha Y Toro Terrunyo Sauvignon Blanc, Casablanca Valley '08* 13.00 ✦

Prince Edward Island Mussels

Parsley-Pastis Broth and Garlic Toast 16.00

✦ *R. Stuart & Co. Big Fire Pinot Gris, Oregon '10* 11.00 ✦

~ Soup and Salads ~

Creamy Lobster-Corn Bisque

Poached Lobster, Sweet Corn, and Lobster Coral 12.00

✦ *Springfield Estate "Wild Yeast" Chardonnay, Robertson '08* 11.00 ✦

Heirloom Apple Salad

Farmer Jones Baby Greens, Candied Pistachios, Toasted Pumpkin Seeds, Fiore Sardo Sheep's Milk Cheese, and Pomegranate Vinaigrette 13.00

✦ *Rudera Robusto Chenin Blanc, Stellenbosch '09* 11.00 ✦

"Caesar"

Sustainable Baby Red and Green Romaine with Parmesan, Ciabatta, Oven-dried Tomatoes, Boquerónes, and Caesar Vinaigrette 10.00

✦ *Edgebaston "The Honey Pot", Stellenbosch '10* 9.00 ✦

~ Entrées ~

Steamed Whole Maine Lobster

Baked Sherry-Cheddar Orecchiette Gratin and Broccolini 65.00

✦ *Mer Soleil Chardonnay, Central Coast '09* 15.00 ✦

Crab-crusted Mahi Mahi

Crushed Potatoes, Haricots Verts, and Meyer Lemon Sauce 37.00

✦ *Cakebread Cellars Chardonnay, Napa Valley '10* 16.00 ✦

Crispy Whole Snapper

Basmati Rice, Charred Green Beans, and Soy-Lime Vinaigrette 39.00

✦ *Columbia Winery Gewürztraminer, Columbia Valley '08* 9.00 ✦

Butter-poached Lobster Tail and Grilled Filet Mignon

Boniatto Mashed Potatoes, Fall Vegetables, and Shallot-Red Wine Butter Emulsion 66.00

✦ *Northstar Merlot, Columbia Valley '07* 19.00 ✦

Togarashi-spiced Ahi Tuna

Pan-seared with crispy Sweet Chili Rock Shrimp, Stir-fried Snap Peas, and "Sticky Rice" 38.00

✦ *Chateau Ste. Michelle Eroica Riesling, Columbia Valley '10* 13.00 ✦

Grilled Filet Mignon

Gruyère Cheese and Caramelized Red Onion Risotto with Wild and Domestic Mushrooms, Red Wine Reduction, and White Truffle Oil 45.00

✦ *Thelema "The Mint" Cabernet Sauvignon, Stellenbosch '08* 19.00 ✦

Crispy Pan-roasted "Poulet Rouge" Chicken

Parsnip Purée, Baby Mustard Greens, Caramelized Red Pearl Onions, Applewood-smoked Bacon, Brussels Sprouts Leaves, and Natural Chicken Jus 32.00

✦ *Sonoma-Cutrer Chardonnay, Russian River Ranches '09* 12.00 ✦

Pan-seared Sweet Potato-Ricotta Gnocchi

Wilted Ice Root Spinach, Hon-Shimeji Mushrooms, Yellow Baby Carrots, and Chinese Artichokes with Warm Brown Butter-Golden Raisin Vinaigrette 28.00

✦ *Spice Route Chakalaka, South Africa '09* 13.00 ✦

Chef de Cuisine: Dennis Thompson

Area Manager: Brian Ruppe

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.