

# Wolfgang Puck The Dining Room

## ~ Appetizers ~

### **Sautéed Maryland Style Crab Cake**

Sautéed Maryland style crab cake, marinated tomatoes, basil aioli and micro greens 15.95

### **Yellowfin Tuna Tartare**

Spicy tuna, chili aioli, pickled ginger, scallions, diakon sprouts, masago roe in a sesame cone 14.95

### **Pan Seared Sea Scallops**

Creamy celery root puree with preserved lemon beurre blanc 13.95

### **Duck Napoleon**

Slow braised duck layered with herbed goat cheese, crispy wontons and apple-raspberry chutney 13.95

### **Teriyaki Beef Satay**

Creamy celery salad and spicy Szechwan sauce 13.95

### **Pork Pot Stickers**

Garlic Chili Ponzu and crisp asian salad 12.95

## ~ Soups and Salads ~

### **Butternut Squash Soup**

Oven roasted squash, pumpkin seed oil, cinnamon crème fraiche with toasted pumpkin seeds 8.95

### **Wild Mushroom Soup**

A light creamy soup with shitake and oyster mushrooms with porcini essence 8.95

### **Classic Caesar Salad**

Romaine hearts with our signature caesar dressing and shaved parmesan 9.95

### **Young Spinach Salad**

Feta cheese, pickled red onions, chopped egg and roasted pecans with warm apple wood smoked bacon vinaigrette 8.95

### **Roasted Organic Baby Beet Salad**

Humboldt Fog goat cheese, toasted pistacios, arugula with citrus vinaigrette 10.95

### **Hand Selected Organic Baby Greens**

Maytag bleu cheese, golden raisins, toasted pine nuts, Asian pear and roasted shallot vinaigrette 8.95

~ Aged Beef Classics ~

**Filet Mignon**

Char-broiled beef filet with lobster crushed potatoes, sauteed spinach and port wine sauce 38.95

**USDA Prime Rib Eye Steak**

Braised celery and armagnac-green peppercorn sauce with “pommes aligot” 42.95

**New York Strip Steak**

Char-broiled strip steak with celeriac puree, autumn vegetables and port wine sauce 40.95

~ Signature Entrées ~

**Kurobuta Pork Wienerschnitzel**

Hormone free Berkshire pork with warm potato Salad, baby mache and mustard-caper sauce 32.95

**Steamed Seasonal Fish “HONG KONG STYLE”**

Bok choy, shiitake mushrooms, snap peas, over jasmine rice Hong Kong Sauce and chili oil 32.95

**Seared Salmon with Sunchoke Puree**

Sunchoke puree, seasonal vegetable, lobster nage 29.95

**Shrimp Scampi Risotto**

Sautéed shrimp with garlic, white wine, lemon and parsley with creamy risotto 26.95

**“Chinois Style” Lamb Rack**

Hunan eggplant stir fry, garlic mashed potatoes and cilantro-mint vinaigrette 40.95

**Organic Chicken**

Oven roasted wild mushrooms, honey glazed carrots potato puree with natural rosemary jus 24.95

**Spicy Beef Goulash**

Braised beef with sautéed spaetzle, parsley, marjoram and paprika 28.95

~ Multiple Course Chef Tours ~

**California 4 Course Tour**

**First Course**

**Wild Mushroom Soup**

With sautéed shitake and oyster mushrooms with porcini essence

**Second course**

**Hand Selected Organic Baby Greens**

Maytag bleu cheese, golden raisins, toasted pine nuts,  
Asian pear and roasted shallot vinaigrette

**Entrée**

*please select one*

**Filet Mignon**

Char-broiled beef filet with lobster crushed potatoes, sautéed  
spinach and port wine sauce

**Seared Salmon with Sunchoke Puree**

Sunchoke puree, seasonal vegetable, lobster nage

**Patisserie**

**Baked Alaska**

Torched meringue covered gelato with fresh berries

59.95 per guest

**Austrian 3 Course Tour**

**First Course**

**Butternut Squash Soup**

Pumpkin seed oil, cinnamon crème fraiche with  
toasted pumpkin seeds

**Entrée**

**Kurobuta Pork Wienerschnitzel**

Hormone free Berkshire pork with warm potato  
Salad, baby mache and mustard-caper sauce

**Patisserie**

**Chocolate Pate**

European chocolate with fresh raspberries

49.95 per guest

## Wines by the Glass

Louis Perdrier, Blanc de Blancs, Brut, France, N.V. 11.95  
Perrier Joüet, Brut Imperial, Champagne, France, 19.95  
Ceretto, Moscato di Asti, Italy, '05 14.95  
Covey Run, Riesling, Columbia Valley, Washington, '07 10.95  
Thomas Schmitt, Kabinett Riesling, Germany, '06 12.95  
Ferarri-Carano, Sauvignon Blanc, California, '07 10.95  
Kim Crawford, Sauvignon Blanc, New Zealand, '06 12.95  
Antinori, Santa Cristina, Pinot Grigio, Italy, '06 11.95  
"J" Jordan, Pinot Gris, California, '06 15.95  
Bonterra Vineyards, Chardonnay, Mendocino County, '05 10.95  
Merryvale Vineyards, Chardonnay, Napa, California, '05 13.95  
Cuvaision, Chardonnay, California, '05 16.95  
Kings Ridge, Pinot Noir, Willamette Valley, Oregon, '06 12.95  
"J" Jordan, Pinot Noir, California, '05 17.95  
Tapestry, Shiraz, "Bakers Gully Vineyard", Australia, 05 14.95  
Rodney Strong, Merlot, Sonoma, California, '04 11.95  
Sterling, Merlot, Napa Valley, California '04 14.95  
Alexander Valley, "Sin Zin", California, '06 12.95  
Alexander Valley Vineyards, Cabernet, California, '05 12.95  
Hall Vineyards, Cabernet, Napa Valley, California, '05 19.95  
Franciscan Vineyards, Cabernet, Napa Valley California, '05 15.95

<p><b>Chateau St. Jean, Cinq Cepages, Napa, California, '04 19.95</b> <b>Northstar, Merlot, Columbia Valley, Washington, '04 19.95</b></p>
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## Children's Selections

### Petite Filet Mignon

Four ounce Filet Mignon served with whipped potatoes and baby vegetables 16.95

### Grilled Chicken Breast

Boneless grilled Chicken served with whipped potatoes and baby vegetables 12.95

### Chicken Tenders

Battered and fried served with whipped potatoes or smiley fries 9.95

### Rigatoni Pasta

Steaming bowl of rigatoni pasta, served with choice of traditional tomato sauce or parmesan cream sauce 9.95

*Ages twelve and under, please. Wolfgang Puck's Pizzas available upon request.  
It is our pleasure to attempt to accommodate any special dietary needs that our guests have. Please tell us how we can help you and we would be happy to discuss possible solutions with you.*

***Disney Dining Plans are not accepted in the Dining Room.***