

Menu items and prices subject to change without notice.



A R T I S A N A L C H E E S E P L A T T E R

served with Multi-Grain Baguette 14.00

Monte Enebro

This handmade Spanish goat cheese is inoculated with the same mold used to make Roquefort, adding to its complexity and distinctive appearance. Enjoy this creamy, lemony, and slightly acidic cheese with Asian pears.

Beemster XO

Produced from pasteurized cow's milk. This twenty-six month aged Gouda from Holland has aromas of butterscotch, caramel, and whiskey. It's delicate, brittle texture leads to a creamy finish on the pallet. Finished with honey.

Robiola

Ancient Northern Italian cheese made from a blend of cow, goat and sheep's milk. It is a soft, fresh cheese with a mild, sweet flavor. We pair this cheese with pistachio brittle.

Fourme d' Ambert

One of France's oldest cheeses. More supple and dense than most blues, the flavor is savory and nutty. Produced from pasteurized cow's milk, the maturing process takes place in humid cellars. Accompanied by caramelized fig.

P O R T A N D F O R T I F I E D W I N E S

	<u>3 oz</u>	<u>Bottle</u>
F Banyuls <i>Clos des Paulilles Rimage Grenache, Banyuls '03</i> (375 mL)	10.00	49.00
FF Broadbent Madeira 10 Year Malmsey	11.00	75.00
FF Cockburn's 20 Year Tawny	12.00	89.00
FF Quinta do Crasto Late Bottled Vintage '01	8.00	55.00
FF Warre's Colheita '92	10.00	70.00

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A P P E T I Z E R S

Braised Beef Ravioli

Wild Mushroom Ragout and Parmesan 12.00

Escargot

Garlic-Herb Butter & Puff Pastry 13.00

Lobster Bisque

Maine Lobster and Crème Fraîche finished with Brandy 9.00

Caesar Salad

Crisp Romaine Lettuce, Aged Parmesan, and Ciabatta Croutons 9.00

Heirloom Tomato Salad

Heirloom Tomatoes with Buffalo Mozzarella, Petite Basil, and Aged Balsamic 13.00

Asian Pear and Prosciutto Salad

Prosciutto, Mâche Lettuce, Shaved Parmesan, and Vanilla Vinaigrette 11.00

E N T R É E S

Yachtsman Filet Mignon

8-oz Filet served with Mashed Potatoes and Red Wine Sauce 39.00

Simi Cabernet Sauvignon, Alexander Valley '04 12.00

8-oz Grilled Beef Sirloin

Peppercorn-Brandy Sauce and Potato Gratin with Diamond White Cheddar 23.00

Tintara Shiraz, McClaren Vale '05 11.00

S I D E S

Truffle Mac & Cheese

Orecchiette Pasta and Goat
Cheese
9.00

Creamed Spinach

with Parmesan
7.00

Wild Mushroom Risotto

with Aged Gouda
6.00

Brussels Sprouts

with Ham and Sage Cream
8.00

Sautéed Mushroom Caps

with Sherry and Cabernet
Wine Sauce 7.00

Rainbow Carrots

with Honey-Herb Butter
7.00

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D E S S E R T S

Crème Brûlée
with fresh Berries and Rolled
Chocolate 8.00

Tasting of Valrhona Chocolate
Peanut, Espresso, and
Salted Caramel 11.00

D E S S E R T W I N E S

		<u>Size</u>	<u>3 oz</u>	<u>Bottle</u>
FF	Inniskillin Vidal Icewine, Niagara Peninsula '05	375 mL		89.00
F	Meeker <i>Fro-Zin</i> , Russian River Valley '04	375 mL	13.00	52.00
FF	Royal Tokaj <i>Red Label Aszű 5 Puttonyos</i> , Hungary '00	500 mL	12.00	69.00
FF	Seifried <i>Sweet Agnes</i> Riesling, Nelson-New Zealand '05	375 mL		60.00

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

We regret that the Disney Dining Plan is not accepted at this location.

Menu served daily from 5:30 - 10:00 p.m.

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

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