

Cinderella's
ROYAL TABLE





CHEF'S TASTING PLATE

CINDERELLA HAS INSTRUCTED HER ROYAL CHEF TO
CREATE A SELECTION OF "SPECIALTIES OF THE CASTLE"
FOR YOUR ENJOYMENT

ENTRÉES ROYALE

GNOCCHI WITH ROASTED VEGETABLES

*Eggplant, Mushrooms, Onions, and Squash
tossed with Gnocchi, Arugula, Pesto, shaved
Romano, and splash of Aged Balsamic*

*Also available with Farro instead of Gnocchi
As a Vegan Offering without Cheese*

PAN-SEARED GROUPER

*Butternut Squash Purée, Sautéed Brussel Sprouts,
and Winter Citrus with a Bacon Vinaigrette*

BRAISED-PORK SHANK

*Slow-cooked with Root Vegetables
served with a Viognier Demi-Glace*

OVEN-ROASTED CHICKEN BREAST

*Farro Wheat Risotto, Wild Mushroom and Leek
Ragoût served with a Stone-ground Mustard Jus*

MAJOR DOMOS SHORT RIB

*Slow-cooked in a Pinot Noir Demi-glace on
Potato and Parsnip Purée with Carrots*

FINALES

FLOURLESS CHOCOLATE CAKE

with a White Chocolate Custard

PUMPKIN CHEESECAKE

topped with Candied Pecans and a drizzle of Cranberry Sauce

NO SUGAR ADDED LEMON SORBET

garnished with Blueberries

BEVERAGES OF THE COURT

COMPLIMENTARY REFILLS ON SOFT DRINKS, COFFEE, HOT TEA,
ICED TEA, HOT COCOA, MINUTE MAID® LIGHT LEMONADE PUNCH,
APPLE JUICE, ORANGE JUICE, 1% OR CHOCOLATE MILK



An 18% service charge is included in the price of each meal.