

*Disney's Grand Floridian Resort & Spa*  
*Intimate Dining Experience*  
*Welcomes*  
*March 24, 2016*

## Experiences

### **Cheese Board**

Four Artisanal Cheese, Seasonal Compote,  
House-made Pine Nut Cake, Savannah Bee  
Honeycomb, Grand Marnier-Almond Cake

### **Charcuterie**

Prosciutto, Sopressata, Dry Pork Coppa, Duck  
Confit Rillettes, Palacios Chorizo, Domestic Olli  
Artisanal Salame, Pickled Mustard Seeds, Medjool  
Dates, Cornichons, Marcona Almonds

## Featured Wine

### **Sancerre Fournier Sauvignon Blanc**

2013 Les Belles Vignes 16

### **Stone Street "Estate Vineyards" Chardonnay**

2013 Alexander Valley 16

### **Paul Hobbs "CrossBarn" Pinot Noir**

2013 Sonoma Coast 19

### **Schweiger Cabernet Sauvignon**

2009 Napa Valley 19

## First Course

<b>Arancini</b>	Crispy Risotto, Mascarpone, Spicy Garlic Poma Rosa Sauce
<b>Heirloom Apple Salad</b>	Heirloom Apples, Spinach, Arugula, Spiced Walnuts, Walnut Vinaigrette
<b>Flatbread</b>	Linguiça Sausage, Peppers, Spicy Poma Rosa Sauce, Cilantro Crema
<b>Slow-roasted Pork Belly</b>	Beluga Lentils, Brussels Sprouts, Hibiscus Glaze
<b>Sautéed Florida Shrimp</b>	Chardonnay, Tomatoes, Garlic, Cilantro, Sharp Feta
<b>Celery Root Soup</b>	Apples, Pickled Fennel, Espelette Pepper Powder
<b>Green Salad</b>	Bibb Lettuce, Banyuls Vinaigrette, Haricot Verts, Niçoise Olives, Lavash

## Main Course

<b>Kurobuta Pork Porterhouse</b>	Potato Hash, Rainbow Chard, Spiced Apple, Meaux Mustard Emulsion
<b>Red Wine-braised Beef Short Ribs</b>	Sunchoke Purée, Spinach, Caramelized Mushrooms, Natural Jus
<b>Pan Seared Snapper</b>	Saffron Jasmine Rice, Clams, Calico Scallops, Chorizo Vinaigrette
<b>*Oak-grilled Yellowfin Tuna</b>	Provençal Vegetables, Lemon Israeli Couscous, Shellfish Frutti di Mare
<b>*Fettuccine alla Carbonara</b>	143.6 °F Lake Meadow Natural Egg, Guanciale, Spinach, Pecorino Romano
<b>Seared Tofu Ratatouille</b>	Roasted Mushrooms, Lentils, Zucchini Spaghetti, Sun-dried Tomato Purée
<b>Ashley Farms Chicken</b>	Tuscan-style Polenta, Cipollini and Green Bean Ragout, Chicken Jus
<b>*Oak-grilled Beef Filet</b>	Potato Purée, Tri-Color Baby Carrots, Cipollini Onion Jam, Bordelaise

## Enhancements

<b>Pan-seared Scallops</b>	Georges Bank Day Boat, Beurre Blanc 17
<b>Brussels Sprouts</b>	Bacon Lardons, Shallots 8
<b>Mashed Potatoes</b>	Yukon Gold Potato Purée 6
<b>Shellfish Frutti di Mare</b>	Shrimp, Calico Scallops, Capers, Olives, Piquillo Peppers 12

*\*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness*

## DESSERTS

Tasting of Gelato featuring Italian Vanilla Bean, Mocha Espresso, and Double Chocolate

Florida Key Lime Pie baked in a Graham Cracker Tart Shell served  
with fresh Strawberries and a Quenelle of Sweet Mandarin Sorbet

Lemon-scented Cheesecake with a blanket of White Chocolate Ganache

Tropical Fruit Crème Brûlée with Mango and Assorted Berries

*\*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*