

Meet Me at The Derby!

Appetizers

- Sweet Zellwood Corn Chowder with Applewood Smoked Bacon and Ancho Chili Oil 8.00
- Cremini Mushroom Chèvre Tortelloni with Tomato-Fennel Sauce and Shaved Parmigiano-Reggiano 9.00
- Seared Day Boat Sea Scallop with Black Bean Corn Pudding and a Mango Papaya Salsa 10.00
- Blue Lump Crab Cake with Potato Crust, Green Cabbage Slaw, Cognac Mustard Sauce, and Rémoulade 12.00
- Baby Greens Salad with Grape Tomatoes, Candied Pecans, Midnight Moon Goat Cheese, and Cabernet Vinaigrette 8.00
- Spicy Sashimi-grade Tuna Tartar with Cucumber, Daikon and Pepper Salad, Avocado Wasabi Sauce, and Crisp Lotus Root Chips 14.00
- “Our Famous Cobb Salad” with Finely-chopped Greens, Turkey Breast, Bacon, Egg, Tomatoes, Crumbled Blue Cheese, Avocado, Chives, and Cobb Dressing 15.00

Entrées

- Sterling Silver Pork Chop topped with Smoked Gouda and Apricot Preserve served over Napa Cabbage, Bacon, and Potato Hash with Apple Cider Jus 33.00
☛ *St. Suprey Cabernet Sauvignon, Napa Valley '05* ☛
- Pan Seared Asian Barbecue Lamb Chops with Citrus Crumbs, Red Thumb Potatoes, Shiitake Mushrooms, Smoked Bacon, Yellow Wax Beans, and a Minted Shiso Pesto 35.00
☛ *Conundrum, California '08* ☛
- Duck Two Ways—House-cured Pastrami with a Vanilla-White Balsamic Melon Pear Salad, and Braised Leg with a Ginger-Carrot Puree, and Natural Reduction 28.00
☛ *Tangent Ecclestone, Edna Valley '06 and Penfolds Bin 28 Kalimna Shiraz, South Australia '06* ☛
- Noodle Bowl with Wok-fried Coconut Tofu, Soy Beans, Sugar Snap Peas, Bok Choy, and Shiitake Mushrooms in a Red Curry Broth 23.00
☛ *Eroica Riesling, Washington State '08* ☛
- Spice-rubbed Black Grouper with Sautéed Haricots Verts and Sunchokes, Rainbow Carrot Slaw, and Citrus Butter 31.00
☛ *Conundrum, California '08* ☛
- Herb-marinated Spit-roasted Half Chicken with Orzo, Calamata Olives, Feta, Prosciutto Salad, Preserved Lemon, and Heirloom Tomato 28.00
☛ *Fairy Tale by Iron Horse, Celebration Cuvée Brut, Green Valley '06* ☛
- Char-grilled Filet of Beef with Herb-roasted Fingerling Potatoes, Cremini Mushrooms, Cippolini Onions, and Cabernet Wine Syrup
6 oz. 36.00 or 8 oz. 40.00
☛ *Sequoia Grove, Cabernet Sauvignon, Napa Valley '06* ☛
- Loch Daurt Salmon Glazed with Scotch Whisky over Arugula, Watercress, Local Peaches, Bleu Affiné, Walnuts, and a Fig and Orange Blossom Honey Dressing 33.00
☛ *Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand '09* ☛
Suggested beverage pairings priced separately.

Desserts



A Sweet Ending to Your Celebration . . .



- Caramel Parfait on a Chocolate Praline Crisp with a Citrus-Raspberry Wine Reduction 8.00
- Banana White Chocolate Toffee Tower on Cocoa-Almond Cookie and Bananas “Foster” 9.00
- Double Vanilla Bean Crème Brûlée with Dark Chocolate-dipped Biscotti 7.00
- Warm Seasonal Fruit Cobbler with Crème Fraîche and Orange Blossom Honey 6.00
- Shortbread-crust Cheesecake with Grand Marnier Macerated Strawberries 9.00
- Grapefruit Cake—Brown Derby Original! Light Layers of Yellow Cake with fresh Grapefruit-Cream Cheese Icing 7.00

Guests on the Disney Dining Plan will redeem two (2) Table Service Meals from their meal plan balance for each person dining.

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

An 18% service charge will be added to parties of 6 or more.