

# Meet Me at The Derby!

## Appetizers

- Sweet Zellwood Corn Chowder with Applewood-smoked Bacon and Ancho Chili Oil 8.00
- Brie, Midnight Moon, and Prosciutto Cake with Tête de Moine Petals, and a Olive Roasted Vegetable Salad 11.00
- Blue Lump Crab Cake with Potato Crust, Green Cabbage Slaw, Cognac-Mustard Sauce, and Rémoulade 12.00
- Cremini Mushroom Chèvre Tortelloni with Tomato-Fennel Sauce and Shaved Parmigiano-Reggiano 9.00
- Bibb Lettuce Salad drizzled with a Peppercorn Sweet Onion Dressing, Cherry Tomatoes, Shaved Radishes, and Parmesan Seed Frico 10.00
- Spicy Sashimi-grade Tuna Tartare 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. Supery Cabernet Sauvignon, Napa Valley '05* 🍷
- Grilled Loch Duart Salmon over a Arugula, Blueberry, Peach, Affine Blue, and Walnut Salad tossed in a Black Mission Fig and Orange Blossom Honey Dressing 34.00  
🍷 *Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand '10* 🍷
- Duck Two Ways — Maple Glazed Magret Au-Poivre, Sautéed Mushrooms, and Sweet Potato Mashed, Crispy Duck Confit over a Spinach Corn Amaranth, and Tart Cherry Compote 32.00  
🍷 *Fess Parker Riesling, Santa Barbara County '10* 🍷
- Noodle Bowl with Wok-fried Coconut Tofu, Soy Beans, Sugar Snap Peas, Bok Choy, and Shiitake Mushrooms in a Red Curry Broth 26.00  
🍷 *Fess Parker Riesling, Santa Barbara County '10* 🍷
- Coriander dusted Grouper, Cauliflower Risotto, Fresh English Peas, Crunchy Sunchokes, and a Yellow Tomato Coulis 33.00  
🍷 *Cakebread Chardonnay, Napa Valley '09* 🍷
- Spit-roasted Citrus Herb marinated Half Chicken over a Kalamata Olive, Feta, and Orzo Pasta, with a Sun-dried Tomato Vinaigrette 28.00  
🍷 *St. Supery, Sauvignon Blanc, Napa Valley '09* 🍷
- Char-grilled Filet of Beef with Cotswold Butter over Fingerling Potatoes, Asparagus, Ugly Ripe Tomatoes, and a Broken Cabernet Shallot Vinaigrette  
6 oz 36.00 or 8 oz. 40.00  
🍷 *Sequoia Grove, Cabernet Sauvignon, Napa Valley '07* 🍷
- Andouille Crusted Prawns with Wild Mushrooms, Black Diamond Cheddar Hominy, wilted Rainbow Swiss Chard, and an Ancho Chili Oil 32.00  
🍷 *King Estate, Pinot Gris, Oregon '09* 🍷  
Suggested beverage pairings priced separately.

## Desserts

- Chocolate Three Ways – Dark Almond-Buttermilk Cake Layered with Milk Chocolate Truffle Crème and White Chocolate Chambord 9.00
- 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
- Caramelized Granny Smith Cheesecake with a Cabernet Apple Crisp and Cranberry-Raisin Butter Sauce 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.