

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

Curly Spinach, Watercress, Strawberry Salad with Affinée Blue Cheese, Walnuts,
and a Cranberry-Vanilla Vinaigrette 9.00

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* ✦

Crispy Loch Duart Salmon with Curried Yellow Lentils, Grilled Asparagus, and Raita 33.00

✦ *Dr. Loosen, “Dr. L.”, Germany '09* ✦

Duck Two Ways—Poached Duck Magret wrapped in Swiss Chard, Mushroom Vegetable Couscous,
and a crispy Leg Confit Spring Roll with spicy Onion Jam 30.00

✦ *Tangent Ecclestone, Edna Valley '07 and Cline, Cashmere '09* ✦

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* ✦

Brown Butter Almond-crusted Black Grouper with Golden Beets, Roasted Celery Root, Leeks,
and a Lobster Beurre Blanc 31.00

✦ *Louis Jadot Pouilly-Fuisse '08* ✦

Spit-roasted Half Chicken Marinated with Rosemary and Juniper, Black and White Barley, Apple Chutney,
and a Natural Chicken Reduction 28.00

✦ *Fess Parker Chardonnay, Santa Barbara County '09* ✦

Char-grilled Filet of Beef over White Truffle Whipped Potatoes, Mushroom Ragout, and Red Wine Reduction
6 oz 36.00 or 8 oz 40.00

✦ *Sequoia Grove, Cabernet Sauvignon, Napa Valley '07* ✦

Ponzu-braised Short Rib over Enoki Mushroom Salad with Green Tea Soba Noodle in a Soy Dressing 39.00

✦ *Fess Parker Riesling, Santa Barbara County '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.

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