

# Meet Me at The Derby!

## Appetizers

Portsmouth Lobster Bisque, Tarragon Oil, and a Brentwood Sweet Corn-Lobster Relish 10.00

Brie Midnight Moon and Prosciutto Cake with Tête de Moine Petals, and an 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 served with 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 an 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 Mashed Sweet Potatoes; and 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.

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