



California Grill

Dinner Menu

Disney's Contemporary Resort, Magic Kingdom Resort Area

Signature Dining

Meal Period

Dinner

Appetizers from the Wood Burning Oven

BLT Flatbread \$17.00

Heirloom Tomatoes, Fresh Mozzarella, Cherrywood Bacon Jam, Tomato Mayonnaise, Arugula

Bánh mì Steak Flatbread \$17.00

Hoisin-glazed Hanger Steak, Sambal-roasted Garlic Purée, Soft Goat Cheese, Pickled Vegetables, Cilantro

Sustainable Brick Oven-roasted Colossal Shrimp \$18.00

Oak-grilled Corn, Perilla Mayonnaise, Shishito Peppers, Sweet Corn Spice

Charcuterie Selection

Wild Boar Belly Pancetta

Durham Ranch Free-Range Wild Boar from West Texas. House-cured in the style of Bacon; with aromatics of Black Pepper, Thyme and Garlic. Accompanied by house-made Sweet Pickle Chips

Pork Belly Rillettes

Slow-braised Pork Belly shredded and whipped with Duck Confit and Duck Fat. Served with spicy Mayonnaise and Tempura Crunch. A great spread on toasted bread

Venison Terrine

Free-Range New Zealand Venison with Veal Sweetbreads and Black Summer Truffles. Creamy Truffled-Mascarpone Cheese to accompany

Linguiça Sausage

Portuguese Pork Sausage spiced with Paprika, Garlic, Coriander, and Cinnamon. Hot-smoked over Pecan Wood and paired with House-pickled Mustard Seed

Duck Liver Pâté

Classic Liver and Onion Pâté whipped light and airy. Paired with Black Cyprus Sea Salt and Red Onion Confiture.

Sushi

<p>Tuna Three Ways \$26.00 Kaku-zukuri, Miso, Toasted Hazelnut, Shishito, Tatakai, Aji Amarillo, Onion-Soy Vinaigrette, Tuna Roll</p>	<p>Sashimi \$24.00 Yellowfin Tuna, Salmon, Octopus, Hamachi</p>
<p>Lobster Roll \$26.00 Maine Lobster, Avocado, crispy Noodles, Fireball-Yuzu-Truffle Sauce</p>	<p>Spicy Kazan Roll \$26.00 Crab, Shrimp, Scallops, Tuna, Fireball Sauce</p>
<p>California Combination Roll \$24.00 Jumbo Lump Crab, Avocado, Cucumber, Shrimp Tempura</p>	<p>Truffle-scented Tofu Roll \$22.00 Avocado, Jicama, Quinoa, Crispy Fingerlings, Silken Tofu, Truffle Emulsion</p>

Soup, Salads, and Appetizers

<p>Masumoto Peach Salad \$16.00 Tiny Greens, Honeyed Goat Cheese-Mascarpone, House Granola, Candied Pecans, Orangesicle Vinaigrette</p>	<p>Spring Beet Salad \$16.00 Red, Golden, and Candy Stripe Beets, Burrata Cheese, Local Citrus, Poached Cranberries, Hazelnut, Sherry Vinaigrette</p>
<p>Zellwood Sweet Corn Bisque \$14.00 Maine Lobster, Pickled Sweet Corn Salad, Chives</p>	<p>Handcrafted Charcuterie \$18.00 Butcher's Variety of Artisanal Charcuterie with Seasonal Accompaniments</p>
<p>A Selection of Farmhouse and Artisanal Cheeses \$21.00 Selection of Five unique Cheeses with Accompaniments</p>	<p>Sonoma Goat Cheese Ravioli \$15.00 Tomato-Fennel Broth, crispy Mushrooms, Tiny Basil, Arbequina Organic Olive Oil</p>
<p>Artisan Romaine \$16.00 Roasted Garlic Dressing, Boquerones, Roasted Tomatoes, Focaccia Croutons, Parmigiano-Reggiano</p>	

Entrées

<p>Line Caught Black Grouper \$46.00 Herb Gnocchi, Sweet Corn Spiro, Spring Vegetables, Warm Tomato Vinaigrette, Green Garlic Pistou</p>	<p>Seared Hokkaido Scallops \$48.00 Spanish Piperade, Confit Fingerlings, Pimenton Aioli, Fennel, Serrano Ham, Bergamont</p>
<p>Amish Farms Chicken Breast \$37.00 Boneless Pan-seared, Vegetable Fricassee, Marcona Almond, Sherry-Chicken Jus</p>	<p>Yakutak Alaskan Halibut \$49.00 Carrot-Ginger Purée, Roasted Carrot, Marble Potato, Olive Oil Powder, Verjus, Cilantro</p>
<p>Oak-fired Choice Angus Filet of Beef . . . \$49.00 Black Truffle Risotto, Grilled Delta Asparagus, Cabernet Wine Sauce</p>	<p>Grilled Snake River Farms Kurobuta Pork Rib Chop \$47.00 Goat Cheese Polenta, Royal Trumpet Mushrooms, Roasted Belly, Apple-Raisin Mostarda</p>
<p>Pork Tenderloin \$42.00 Goat Cheese Polenta, Royal Trumpet Mushrooms, Roasted Belly, Apple-Raisin Mostarda</p>	



Tiffins

Lunch Menu

Disney's Animal Kingdom Theme Park, Discovery Island

Signature Dining

Meal Period

Lunch

Appetizers

Sustainable Seasonal Fish Causa \$15.00

Peruvian Purple Potato, Aji Amarillo Vinaigrette, Lime Mayonnaise, Cilantro, Quail Egg

Marinated Grilled Octopus \$16.00

Salsify, Saffron Aioli, Lemon-Caper Olive Oil

Black-Eyed Pea Fritters \$11.00

Zhough, Yogurt, Peppadew Purée

Tiffins Signature Bread Service \$10.00

Tadka, Black-Eyed Pea Hummus, Zhough Yogurt

Flash-fried Icy Blue Mussels \$12.00

Za'atar Butter, Confit Tomato, Pickled Cucumber

Selection of Artisanal Cheeses \$14.00

Chef's Selection of Accoutrements

Apple-Walnut Salad \$12.00

Artisan Lettuces, Heirloom Apples, Candied Walnuts, Apple Cider Vinaigrette

Watermelon and Barrel-aged Feta \$14.00

Citrus, Cucumber Ribbons, Toy Box Tomatoes, Banyuls Vinaigrette

Lobster-Popcorn Thai Curry Soup \$13.00

Lime-Basil Emulsion, Popped Sorghum

Taste of Tiffins (choice of two/28.00 per person)

Market Vegetable Curry

Coconut-Red Curry, Poppadum, and Lime Chutney served with Jade Blend Rice

Black-eyed Pea Fritters

Zhough Yogurt and Peppadew Purée served with Jade Blend Rice

Pomegranate-lacquered Chicken

Sweet Potato Pap, Thumbelina Carrots, and Citrus-Fennel Salad served with Jade Blend Rice

72-Hour Beef Short Rib

Carrots and Chimichurri served with Jade Blend Rice

Crispy-fried Lionfish

Som Tam and Black Bean Sauce served with Jade Blend Rice

Marinated Grilled Octopus

Artichoke Bargoule, Saffron Aioli, and Lemon-Caper Olive Oil served with Jade Blend Rice

Main Courses

Wagyu Strip Loin and Braised Short Rib \$53.00	Pomegranate-lacquered Chicken \$36.00
Rainbow Carrots, Roasted Peruvian Potatoes, Chimichurri	Sweet Potato Pap, Thumbelina Carrots, Citrus-Fennel Salad
Roasted Vegetable Curry \$29.00	Pan-seared Duck Breast \$39.00
Millet, Market Vegetables, Lime Chutney	Leg Confit, Forest Mushrooms, Parsnip Purée, Truffle Reduction, Huckleberry Compote
Duo of Venison \$41.00	Whole-fried Sustainable Fish \$43.00
Ethiopian Coffee Butter-infused Venison Loin, Boerewors, Soubise, Chakalaka, Tamarind Barbecue, Leek Ash	Fermented Black Bean Sauce, Som Tam, Peanuts
Seared Hokkaido Scallops \$38.00	Grilled Swordfish \$42.00
Green Garlic Panisse, Spring Tea Textures, Applewood-smoked Bacon Jam	Forbidden Rice, Tsukemono, Trumpet Royale, Carrot-Coconut Purée
Berkshire Pork Tenderloin \$39.00	
Masa Tamale, Hominy Succotash, Red Mole Sauce	

Sides

Peruvian Purple Potatoes \$7.00	Brussels Sprouts \$10.00
with Rosemary Oil	Neuske's Applewood-smoked Bacon, crispy Shiitake, Concord Grape-Minus 8 Vinegar

Desserts

Passion Fruit Tapioca Crème \$9.00	South American Chocolate Ganache . . . \$12.00
Chocolate Crumble, Citrus Fruits	Caramelized Banana, Cocoa Nib Tuile
Lime Cheesecake \$10.00	Calamansi Mousse \$12.00
Almond-Sesame Tuile, Green Tea Sponge	Mango Lava, Swiss Meringue
Sorbet Tasting \$9.00	
Kaffir Lime Syrup, Passion Fruit Curd, crunchy Vanilla Crouton	

Kids' Appetizers

Garden Salad \$5.00	Soup of the Day \$4.00
Mixed Lettuce and Seasonal Vegetables with Vinaigrette or Ranch Dressing	
Black-Eyed Pea Fritters \$5.00	
served with Sweet-n-Sour Dipping Sauce	

Kids' menu items for children ages 9 and younger.



Monsieur Paul

Dinner Menu

Epcot, World Showcase

Signature Dining

Meal Period

Dinner

Prix-fixe Menu - Appetizers (Choice of one)

Soup aux Truffes V.G.E.

Oxtail broth with braised beef, vegetables and black winter truffles covered in puff pastry

Millefeuille de Saumon Fumé (Smoked Salmon)

Smoked salmon Napoleon, sorrel coulis, nut crumble, lemon whipped cream

Salade de Homard du Maine (Maine Lobster Salad)

Maine lobster salad, arugula coulis, quinoa taboule, crispy lobster claw

Prix-fixe Menu - Main Course (Choice of one)

Contre Filet de Bœuf Rôti (Seared NY Strip Steak)

Poitrine de Pigeon Rôti (Roasted Squab Breast)

Roasted squab breast, braised red cabbage, chestnut purée, confit potato, squab jus

Filets d'omble Chevalier

Seared Artic Char filets on a thin slice of bread, winter vegetables ratatouille, eggplant purée, vegetables dressing

Prix-fixe Menu - Dessert (Choice of one)

Dessert aux choix

Choice of desserts

Hors d'oeuvres (Appetizers)

Fricassée de Grenouilles Sauvages - Frog Legs	\$17.00	Vichyssoise Classique - Leek and Potato Soup	\$18.00
Wild caught frog legs, parsley coulis, garlic chips, king oyster mushrooms		Leek and Potato Soup, truffle cream, croutons, crispy leeks	
Potage Crécy (Carrot Soup)	\$15.00	Millefeuille de Saumon Fumé - Smoked Salmon	\$18.00
Carrot soup with fresh goat cheese raviolis, red pepper julienne		Smoked salmon Napoleon, sorrel coulis, nut crumble, lemon whipped cream	
Salade de Petite Laitue (Gem Lettuce Salad)	\$16.00	Soupe aux Truffes V.G.E.	\$29.00
Gem lettuce salad, blue cheese, red beet coulis, caramelized pecans		Oxtail broth with braised beef, vegetables, and black winter truffles covered in puff pastry	
Salade de Homard du Maine (Maine Lobster Salad)	\$29.00		
Maine lobster salad, arugula coulis, quinoa taboule, crispy lobster claw			

Meat Entrées

Cabillaud Noir Poêlé (Pan-seared Black Cod)	\$44.00	Magret de Canard Rôti (Roasted Duck Breast)	\$42.00
Pan-seared black cod, mousseline and fricassée of cauliflower, broccoli purée, chicken jus		Roasted duck breast, caramelized kumquats, turnip purée, grilled salsify, duck jus	
Filet de Boeuf Grillé (Grilled Beef Tenderloin)	\$44.00		
Grilled beef tenderloin, rutabaga purée, black trumpet, braised and breaded oxtail, Bordelaise sauce			

Main Course

Bar Noir Écailles de Pommes de Terre (Black Sea bass)	\$42.00	Pavé de Saumon Norvégien Confit à L'huile d'Olive (Norwegian Salmon)	\$40.00
Black sea bass in potato "scales", fresh spinach, rosemary sauce		Norwegian salmon confit in olive oil, smashed potatoes, creamy leek sauce	
Cabillaud Noir Poêlé (Pan-seared Black Cod)	\$44.00	Magret de Canard Rôti (Roasted Duck Breast)	\$42.00
Pan-seared black cod, mousseline and fricassée of cauliflower, broccoli purée, chicken jus		Roasted duck breast, caramelized kumquats, turnip purée, grilled salsify, duck jus	
Filet de Boeuf Grillé (Grilled Beef Tenderloin)	\$44.00		
Grilled beef tenderloin, rutabaga purée, black trumpet, braised and breaded oxtail, Bordelaise sauce			

Desserts



Le Cellier Steakhouse

Lunch Menu

Epcot, World Showcase

Signature Dining

Meal Period

Lunch

Appetizers

Prince Edward Island Mussels \$15.00

Poached Forelle Pears \$13.00

Blue Cheese Cream, Candied Walnuts, Micro Lettuce, Pear Agrodolce

Baked Triple-Cream Brie \$14.00

Canadian Cheddar Cheese Soup \$11.00

Pickled Heirloom Beets, Granny Smith Apple, Baby Greens, Orange Marmalade, Hazelnut Praline

Moosehead Beer and Nueske's Applewood-smoked Bacon

Steak Tartare \$17.00

Assortment of Artisanal Cheese \$15.00

USDA Prime Beef, Brandy, Truffle-scented 62C Poached Egg, Pumpernickel Crisps, Baby Vegetables, Bone Marrow Snow

Chef's Selection of Accompaniments

From the Larder \$19.00

Assortment of Cured Meats, Pickles, and Breads

Entrées

Black Angus Rib-Eye \$54.00

Le Cellier Filet Mignon \$54.00

Crisp Fingerling Potatoes, Neuske's Applewood-smoked Bacon Vinaigrette, Heirloom Carrots, Maple-Bordelaise Butter

AAA Canadian Tenderloin, Mushroom Risotto, Asparagus-Tomato Relish, Truffle-Butter Sauce

Poulet Rouge \$36.00

Root Vegetable Gnocchi \$29.00

Duxelle-stuffed Chicken Galatine, Sweet Pea Purée, Morels, crispy Salsify, Herb Sponge Cake

Purple Sweet Potatoes Two Ways, Petite Squash, Pearl Onions, Oven-dried Tomato Vegetarian Demi

Porterhouse Steak for Two \$119.00

Loaded Mashed Potatoes, crispy Onions, Lobster Macaroni and Cheese, Béarnaise Sauce, blue Cheese Fondue

Pan-roasted Wild King Salmon \$45.00

Corn Three-Ways, Micro Watercress, Crown Maple-Whisky Glaze

USDA Prime New York Strip \$50.00

Escargots à la Bourguignonne, Brioche Custard, Asparagus, Bercy Butter

Prix-Fixe Appetizers (Choice of One)

Cheddar Cheese Soup

Moosehead Beer, Neuske's Applewood-smoked Bacon

Poached Forelle Pears

Blue Cheese Cream, Candied Walnuts, Micro Lettuce, Pear Agrodolce

Prix-Fixe Entrées (Choice of One)

Wagyu Beef Burger 'Oscar'

with Truffle Fries

Beef Tenderloin

with Grilled Asparagus, crispy Onions, and Peppercorn Butter

Roasted Airline Chicken Breast

with Autumn Squash Purée and Ginger-spiced Cranberry Glaze

Root Vegetable Gnocchi

with Purple Sweet Potatoes Two-Ways, Petite Squash, and Oven-dried Tomato Vegetarian Demi

Prix-Fixe Desserts (Choice of One)

Maple Crème Brûlée

Chocolate Mousse Maple Leaf

Enhancements

Lobster Macaroni & Cheese \$18.00

Three-Cheese Macaroni & Cheese \$10.00

Creamed Spinach \$9.00

Truffle Fries \$9.00

Loaded Mashed Potatoes \$9.00

Seared Hokkaido Scallops \$16.00

Poutine Offerings

Montreal Poutine \$13.00

Fresh-cut French Fries, Montreal-smoked Brisket, French Onion Gravy, Gruyère Cheese, Pickled Vegetable Slaw, Mustard-Beer Sauce

Le Cellier Signature Poutine \$10.00

Fresh-cut French Fries, Canadian Cheddar, Truffles, Red Wine Reduction



Cítricos Dinner Menu

Disney's Grand Floridian Resort & Spa, Magic Kingdom Resort Area

Signature Dining

Meal Period

Dinner

Experiences

Cítricos Cheese Board \$18.00

Four Artisanal Cheese, Seasonal Compote, Savannah Bee Honeycomb, Almond Praline, Lemon-Thyme Cake

Charcuterie \$16.00

Prosciutto, Sopressata, Dry Pork Coppa, Duck Confit Rilletes, Domestic Olli Artisanal Salame, Pickled Mustard Seeds, Seasonal Pickled Vegetables, and Marcona Almonds

Cheese Course

Brillat Savarin - Loire Valley, France

"Tell me what you eat, and I will tell you who you are", so said the gastronome Brillat Savarin. Being Cheese experts, we'll tell you if you like this cheese you are a genius. The best triple-crème we've found, ripened in Murrays caves, means 75% butterfat. All fresh, latic flavor with an edging of mushroom that balances each buttercream icing bit

Humbolt Fog Goat Cheese - Cypress Grove Dairy, Arcata, CA

The subtle and tangy flavor has distinctive layers of edible vegetable ash within the cheese. It is considered a prized combination in the iconic American original. You will enjoy floral notes, herbal overtones, and a clean citrus finish

Cabot Clothbound Cheddar Cheese - Jasper Hill, Greensboro, VT

Cabot Creamery was one of the first family cooperatives in Vermont known today for the quality in cheddar cheese making. Clothbound's complexity and savory sweet balance makes a perfect pairing with charcuterie, apple jelly, or a rich chestnut honey. It also pairs well with Cabernet Sauvignon and malted brown ale

Fourme d'Ambert Blue Cheese - Ambert, France

Fourme d'Ambert is one of France's oldest cheese, dating back to the roman era. It is aged for a least twenty-eight days after being inoculated with Penicillum Rogueforti spores. This semi-hard cheese is made from cow's milk from the Auvergne region of France

First Course

Citricos Crab Salad \$18.00

Avocado, Cucumber, Frisée, Arugula, Lemon Vinaigrette

Heirloom Beet Salad \$16.00

Farandole of Beets, Goat Cheese, Hearts of Palm, Herbs Salad

Key West Shrimp \$17.00

Trofié Pasta, Puttanesca Sauce, Baby Spinach, Parmesan

Slow-roasted Pork Belly \$17.00

Creamy Polenta, Romanesco, Carrots, Port Wine Balsamic Reduction

Cauliflower Veloute \$15.00

Romanesco, Cauliflower, Burgundy Truffles, White Truffle Oil

Seasonal Flatbread \$18.00

Linguica Sausage, Manchego Cheese, Baby Kale, Onions, Cilantro Crema

Arancini \$13.00

Crispy Risotto, Mascarpone, spicy Garlic Poma Rosa Sauce

Main Course

Kurobuta Pork Porterhouse \$44.00

Roasted Potatoes, Rainbow Chard, Spiced Apple, Meaux Mustard Emulsion

Yellowtail Snapper \$40.00

Saffron Jasmine Rice, Clams, Calico Scallops, Chorizo Vinaigrette

Quinoa and Provençale Ratatouille \$30.00

Tomato Confit, Chanterelles, Pistou, Chickpea Sauce

Bell & Evans Chicken \$37.00

Fregula Pasta, Mushrooms, Spinach, Sun-dried Tomato Pesto, Chicken Jus

Red Wine-braised Beef Short Ribs . . . \$47.00

Cauliflower Purée, Baby Kale, Pickled Cauliflower, Natural Jus

Oak-grilled Yellowfin Tuna \$38.00

Fingerling Potatoes, Fennel, Haricot Verts, Artichokes, Olive Tapenade

Scallop Risotto \$42.00

Butternut Squash, Black Truffles, Butternut Squash Purée

Oak-grilled Beef Filet \$49.00

Potato Purée, Baby Carrots, Cipollini Jam, Bordelaise

Enhancements

Pan-seared Scallops \$17.00

Georges Bank Day Boat, Beurre Blanc

Mashed Potatoes \$7.00

Yukon Gold Potato Purée

Foraged Mushrooms \$10.00

Sautéed Foraged Mushrooms, fresh Herbs

Crispy Brussels Sprouts \$8.00

Piquillo Peppers, Balsamic Reduction, Meyer Lemon Oil

Desserts



Narcoossee's Dinner Menu

Disney's Grand Floridian Resort & Spa, Magic Kingdom Resort Area

Signature Dining

Meal Period

Dinner

Soups and Salads

Artisan Romaine Wedge \$14.00

Grilled Romaine Wedge with Warm Bacon Vinaigrette, Herbed Mascarpone, Tomato, Avocado, and Parmesan

Maine Lobster Bisque \$13.00

Butter-poached Lobster, Coral, Chives

Roasted Pumpkin and Apple \$16.00

Charred Onion Vinaigrette and Manchego Cheese

Appetizers

Slow-poached and Chilled Shrimp . . . \$16.00

Citrus Rémoulade, Frisée Salad, Pickled Shallots

Barbecue-grilled Shrimp and Grits . . . \$19.00

Low Country Grits, Cherrywood-smoked Bacon, and Pickled Green Tomato Chow-Chow

Crispy Rhode Island Calamari \$16.00

Peppadew-Banana Pepper and Olive Relish with Tomato Coulis

Cider-braised Mussels and Cream . . . \$17.00

Prince Edward Island Mussels braised in Hard Cider with Leeks and Aromatics, finished with Cream

Artisanal Cheeses \$19.00

Four tasting portions with Prosciutto and Accompaniments

Entrées from Sea & Land

<p>Steamed Maine Lobster \$72.00 Brentwood Corn Soufflé, Malted Popcorn Sauce, Citrus Gremolata</p>	<p>Butter-poached Twin Maine Lobster Tails \$67.00 Brentwood Corn Soufflé, Malted Popcorn Sauce, Citrus Gremolata</p>
<p>Line Caught Swordfish \$45.00 Dirty Rice, creamy Braised Collard Greens, Red Roux Cream, Corn Maque Choux</p>	<p>Wild Caught Shrimp and Garganelli Pasta \$39.00 Spinach, Oven-roasted Tomatoes, Basil Pistou, Cheese, and Chardonnay-Garlic Cream</p>
<p>Pan-seared Georges Bank Day Boat Scallops \$46.00 Trofie Pasta, Marcona Almonds, Raisins, Grilled Elf Mushrooms, Haricot Verts, Lemon-Mustard Jus</p>	<p>Coriander-spiced Seared Ahi Tuna . . . \$44.00 Asian Vegetables, Sesame Sticky Rice, Ginger-Kaffir Lime Broth</p>
<p>Grilled Grass Fed Filet Mignon or Black Angus New York Strip Steak \$49.00 Boniato-Russet Mash, Broccolini, Red Wine-Oxtail Reduction</p>	<p>Braised Grass Fed Beef Short Ribs . . . \$45.00 Wild Mushroom Farro, Black Garlic Purée Sauce, Glazed Globe Carrots</p>
<p>Heritage Farms Cheshire Pork Rib Chop . \$38.00 Creamy Tillamook Grits, Bacon-roasted Brussels Sprouts, Fruit Chutney</p>	

Enhancements

<p>Butter-poached or Steamed Maine Lobster Tail \$27.00 Butter-poaching yields a tender lobster tail, while steaming produces a firmer texture</p>	<p>Jumbo Asparagus \$13.00 Herb Butter, Citrus Gremolata</p>
<p>Lobster Macaroni & Cheese \$18.00 Torchio Pasta, Butter-poached Lobster, Fennel, Sweet Onion, and Manchego Cheese</p>	<p>Narcoossee's Signature Mashed Potatoes \$9.00 Boniato-Russet Mash, Applewood-smoked Bacon, Tillamook Cheddar, Scallions</p>
<p>Herb-roasted Mushrooms \$15.00 Cremini and Shiitake Mushrooms, Herb Butter, Vermont Goat Cheese Feta</p>	<p>Bering Sea Split King Crab Legs \$24.00 One-half pound served Steamed with Drawn Butter</p>

Desserts

<p>Lemon Custard \$11.00 with Blood Orange Sorbet and a Raspberry-Mandarin Foam</p>	<p>Chocolate Torte, a No Sugar Added Dessert \$11.00 with Chocolate Crème and Raspberries</p>
<p>Almond-crusted Cheesecake \$12.00 with Lambert Cherry Sauce</p>	<p>Coconut and Chocolate Crème Brûlée . \$11.00 Layered Coconut and Chocolate with Whipped Chantilly Cream and Toasted Coconut</p>



Jiko - The Cooking Place

Dinner Menu

Signature Dining

Disney's Animal Kingdom Lodge, Disney's Animal Kingdom® Resort Area

Meal Period

Dinner

Appetizers

Grilled Wild Boar Tenderloin \$19.00
Mealie Pap, Chakalaka, Truffle Oil, Micro Cilantro

Curried Butternut Squash Bisque \$12.00
Duck Confit, Quince Marmalade

Jiko Salad \$15.00
EPCOT Land Pavilion Greens, Heirloom Apples, Cookie Crumble, Dried Fruit Chutney, Feta, Walnut Dressing

Cheese Plate \$18.00
Artisanal Cheeses, House-made Accompaniments

Manti Dumplings \$17.00
Spicy Tomato Sauce, Saffron Yogurt, Mint Chutney

Artisanal Cheese Selection

Cremont

This cheese is named for the "Cream of Vermont". It combines local fresh cow's milk and goat's milk, and a hint of Vermont cream. This cheese originally crafted in the bucolic Green Mountains of Vermont, combines nutty taste with a creamy texture. The fresh curd of Cremont is shaped by hand and then aged for two weeks to develop the unique cream-colored rind and luxurious, smooth interior

SeaHive

This cheese is produced by Beehive Cheese Company. Each round of cheese is rubbed with local wildflower honey and Redmond Sea Salt, harvested from an ancient seabed near Redmond, Utah. SeaHive is made from the milk of Jersey cows in northern Utah. This is a full-bodied cheese with a smooth, creamy texture. SeaHive gains its unique flecks of color from more than 50 natural trace minerals

Bayley Hazen Blue

This natural-rind blue cheese is named for the iconic Bayley Hazen Military Road that traverses the Northeast Corridor of the US and Canada. The usual peppery spice character associated with traditionally produced blue cheese takes a backseat to sweet, nutty, and grassy flavors. The breakdown of fats and proteins during ripening often show a distinct liquorice flavor

From the Cooking Place

Charcuterie	\$20.00	Inguday Tibs in Brik	\$12.00
Smoked Rabbit Salumi, Smoked Chicken Rillettes, Duck Prosciutto, Elk Sausage, Accoutrements		Mushroom, Spinach, Cheese in crispy Tunisian Filo, Apples, Curry Vinaigrette	
Wood-fired Mushroom Flatbread	\$13.00	Duck Confit Flatbread	\$13.00
Forest Mushrooms, Soetpatats, Orange-scented Goat Cheese, Cipollini Onion		Green Strawberry Achar, Pear-Pepper Jam, Arugula, Five Cheeses	
Brick Oven-cooked Red Shrimp	\$13.00	Taste of Africa	\$13.00
Congolese Pili Pili Butter, Maize-fried Okra, Avocado, Peppedews		African-inspired Dips, Pappadum, Sesame Fatir, House-made Flax Seed Naan	

Entrées

Mrouzia-style Moroccan Lamb Tagine . .	\$45.00	Peri Peri Green Circle Chicken	\$34.00
Parsnip Silk, Root Spinach, Medjool Date Smoor, Pomegranate Glaze		Irio, Braai Shishito Peppers, Peas and Corn Wisselslag, Chicken Reduction	
Maize-crusted Alaskan Halibut	\$41.00	Oak-grilled Filet Mignon	\$49.00
Vegetables of the Moment and Tomato-Butter Sauce		Bobotie Macaroni and Cheese, Grilled Delta Asparagus, Kachumbari, South African Red Wine Sauce	
Snake River Farms Wagyu Strip Loin . .	\$49.00	Durham Ranch Elk Loin	\$49.00
Peanut Chutney, Parsley Root, Tender Stem Broccoli, Jiko Slap Chips		Celery Root Purée, Hibiscus-candied Apples, Turnip Atjar, Lemon-Elk Jus	
Botswana-style Seswaa Beef Short Rib .	\$48.00	West African Koki Corn	\$30.00
Cassava-Potato Purée, Sambal, and Mushrooms		Mushrooms, Avocado, Poblano-Tomatillo Purée, Roasted Red Pepper Sauce	
Bo Kaap Malay Seafood Curry	\$47.00		
Lobster, Calamari, Red Shrimp, Mussels, Coconut Curry Sauce, Saffron Rice			

Enhancements

8-oz Cold Water Lobster Tail	\$29.00	Egyptian Kushari	\$15.00
Madagascar Vanilla Bean Butter-poached Lobster		Ancient Grains, Pasta, Chickpeas, Chakalaka, Olives, and Roasted Vegetables	
Tarith's Samp and Beans	\$12.00		
Cracked Hominy, Speckled Beans, Fragrant Masala, Braised Oxtail			

Desserts



Artist Point

Dinner Menu

Disney's Wilderness Lodge, Magic Kingdom Resort Area

Signature Dining

Meal Period

Dinner

Appetizers

Artisanal Cheeses \$17.00

Handcrafted Breads and Seasonal Accompaniments

Farm Egg Pappardelle \$16.00

Duck Ragoût, Oyster Mushrooms, Aged Cow's Milk Cheese, Greens

Chilled Shrimp Cocktail \$17.00

Lemon, Baby Fennel, Mustard, Hearts of Palm, Dulse

Handcrafted Charcuterie \$19.00

Butcher's Meat, Marinated Olives, Mustards, Preserves, Lardo Toast

Ahi Tuna Tempura Roll \$19.00

Avocado, Daikon, Soy, Thai Chili, Aioli, Shiso

Steamed Mussels and Clams \$17.00

Lemon, Huille d'Olive, Spring Herbs, Artisan Bread

Cheeses

Goat - Laura Chenel Chèvre, Tome

Cow - Cowgirl Creamery, Pierce Pt

Sheep - Cypress Grove Creamery, Lamb Chopper

Cow - Point Reyes Farmstead, Toma

Blue - Point Reyes Farmstead, Point Reyes Blue

Charcuterie

Venison Sausage

Our house-smoked sausage is a rustic preparation of the days hunt. Here we use wild venison, accentuated with notes of thyme, rosemary, and floral peppercorns

Berkshire Prosciutto

A 16 month aged ham from Becker lane Farms organic hogs. Hind legs of handpicked hogs are cured and air-dried to develop a rich sweet and delicate flavor

Rabbit Rillettes

A traditional French Confit of free-range rabbit. Here we salt and cure with distinct spice notes of thyme, garlic, bay leaves, and peppercorns

Wild Boar Poached Salumi

Our poached salumi is a rustic preparation of free range hogs. Here we accent with notes of thyme, mustards, and floral peppercorns

Heritage Hog Terrine

A country-style pâté that is a rustic preparation of the hunter's daily bounty. Here we utilize Berkshire hogs, and sweet breads accentuated with notes of mace, anise, and clove

Soups & Salads

Heirloom Tomatoes \$16.00

Sheep's Milk Ricotta, Huile d'Olive, Watermelon, Sea Salt, Lemon Verbena

Land Greens Salad \$13.00

Florida Peaches, Radish, Seed Granola, Goat's Milk Cheese, Peach Vinaigrette

Smoked Mushroom Bisque \$12.00

Wild Nettle Pistou, Sunflower Seed, Salsify

Butcher's Cuts

10-oz Prime Strip Loin \$49.00

Choice of House Side

8-oz AAA Filet Mignon \$50.00

Choice of House Side

14-oz Veal Tomahawk Chop \$59.00

Choice of House Side

32-oz Aged Bone-In Rib-Eye For Two . . \$119.00

Choice of House Side

Entrées

Wild Caught King Cedar Plank Salmon . \$51.00

Field Potato, Greens, Capers, Yogurt, Lemon Vinaigrette

Aged Buffalo Strip Loin \$49.00

Farro Risotto, Root Spinach, Favas, Radish, Vandouvan, Jus

Buckwheat Agnolotti \$30.00

Petit Eggplant, English Peas, Whey Vinaigrette, Ramp, Mustard Greens

Half Roast Chicken \$35.00

Tarbais Beans, Celery Root, Parsnips, Carrots, Petit Kale, Shaved Turnip, Jus

Seared Diver Sea Scallops \$40.00

Charred Broccoli, Petit Potato, Hibiscus, Blooms

Wild Halibut "En Papillote" \$42.00

Tomato, Olive Chermoula, Shaved Potato, Fennel, Kale, Arbequina Olive Oil

Enhancements

Roasted Bone Marrow	\$6.00	Charred Shishito Peppers	\$3.00
Point Reyes Blue Cheese	\$2.00	Chimichurri	\$2.00
Truffled Hen Egg	\$6.00	Horseradish Sauce	\$2.00

Taste of the Pacific (5 Courses)

Taste of the Pacific (5-Course Meal)

Indulge the senses in a 5-Course Pacific tasting showcasing our Pacific-inspired cuisine. Start the evening off with a toast of Champagne and end the evening with one of our sweet decadent Desserts

House Sides

Peewee Sweet Potatoes	\$9.00	Local Mashed Potatoes	\$9.00
Roasted, Juniper Salt		Butter, Cow's Milk	
Shiitake Mushrooms	\$9.00	Crispy Brussels Sprouts	\$9.00
Soy, Bonito		Sherry-Mustard Vinaigrette	
Grilled Zellwood Corn	\$9.00		
Chili, Lime, Cotija Cheese			

Desserts

Almond Butter Cookies	\$10.00	Chocolate Crèmeux	\$12.00
Oregon Cherry Milk Shake		Pepita Cloud, Horchata, Hibiscus	
Warm Donuts	\$12.00	Vanilla Bean Crème Brûlée	\$10.00
Lingonberry Jam, Dark Roast Ganache		Cherries, Gooseberries, Honey Crunch	
Cobbler	\$13.00		
Seasonal Berries, Black Raspberry Ice Cream			

Kids' Appetizers

Mixed Green Salad	\$5.00	Seasonal Fruit	\$4.00
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Kids' menu items for children ages 9 and younger.