



Starter

Lobster & Crab Bisque

de luze VS cognac, tomato, cilantro

Apple Salad

organic baby field greens, granny smith apple, butter pecans, blue cheese, cornbread croutons, white balsamic vinaigrette

Escargots de Bourgogne

baked in garlic parsley butter, served in traditional dish with baguette

Main

Mediterranean Salmon

tomatoes, feta, olives, peppers, cilantro, chardonnay, olive oil, spinach, rice & tzatziki

Beef Tenderloin

butternut squash and yukon gold potato mash, grilled asparagus, porcini mushroom sauce

Pork Chop

smashed fingerling potatoes, roasted brussels sprouts, dijon mustard demi

Dessert

Black Bee Honey Cheesecake

orange blossom honey cheesecake, grand marnier caramel sauce, honeycomb waffle crisp

Nutella Lava Cake

chocolate & hazelnut molten, toasted hazelnuts

Blueberry Lavender Gelato

blueberry compote and almond oat crisp



Dozens of Orlando area restaurants are participating this year in Visit Orlando's Magical Dining to raise money for a local charity. For a complete list of participating restaurants and menus, visit orlandomagicaldining.com

TAX AND GRATUITY IS NOT INCLUDED. PLEASE TIP BASED ON THE TOTAL MEAL VALUE.

Magical Cocktails 12

APPLE PIE SANGRIA

Apple Pie Vodka, Peach Schnapps, Dark Harvest Chardonnay, Orange Juice

MAGICAL LYCHEE

14 day lychee infused Zodiac Idaho Potato vodka
simple, mint, lime

Magical Wines

DARK HARVEST

Cabernet Sauvignon
\$30 / Per Bottle
\$8 / Per Glass

DARK HARVEST

Chardonnay
\$30 / Per Bottle
\$8 / Per Glass

Cocktails 16

BEE'S KNEES HONEY

Nolet's gin, PKZ Orange Blossom Honey, lemon

FUEGO BLANCO

Jose Cuervo Silver, lemon juice, Chipotle Honey,
Tanjin Rim

IRISH MULE

Teeling, Fever Tree Ginger Beer, Grapefruit Juice,
Fee Brothers Cranberry Bitters

WHITE OAK AGED MANHATTAN

Basil Hayden bourbon, Carpano Antica,
Solerno Italian blood orange liqueur

SPICED CUBA LIBRE

Ron Zacapa, Coca-Cola, Licor 43