



Savor and save during Visit Orlando's Magical Dining Month. Throughout September, you can indulge in spectacular three course prix fixe dinners for just \$33.

One dollar from each meal will be donated to ELEVATE Orlando

Featured Wines \$33

Only available with Magical Dining Menu

Joel Gott Unoaked **Chardonnay** CA '14
Columbia Crest H3 "Les Chevaux" **Red Blend** WA '11

Starter

NÜRNBERGER "PANIZZA"

traditional Bavarian bratwurst from Nuremberg, sauerkraut
Gruyère, caraway seeds, Dijon on crusty baguette

MINORCAN CLAM CHOWDER

tomatoes, red pepper, baby clams, pecan smoked bacon

ROASTED ANJOU PEAR SALAD

field greens, buttered pecans, buttermilk blue cheese
raspberries, cornbread croutons, fig & sherry vinaigrette

KESSLER LUMP CRAB CAKE

organic arugula, basil oil, rémoulade & grilled lemon

Main

BERKSHIRE PORK TENDERLOIN

French lentils with carrots and winter squash
Dijon & Carpano white vermouth sauce
blueberry mustard chutney

FILLET OF BEEF

corn-fed Midwestern beef tenderloin steak
puréed butternut squash, Brussels sprouts & lardons
blackberry jam demi glace

MEDITERRANEAN BAKED SALMON

tomatoes, feta, olives, jalapeños, banana peppers, cilantro
chardonnay, extra virgin olive oil, spinach, jasmine rice
tzatziki sauce

JOYCE FARMS ALL-NATURAL CHICKEN

honey ginger glaze, roasted beets, green beans
butternut squash, fingerling potato, Brussels sprouts
arugula & walnut vinaigrette

Dessert

COCONUT PINEAPPLE GELATO

draped with Ron Zacapa rum
diced pineapple, coconut tuile

DOPPIO ESPRESSO CHEESECAKE

Philadelphia and mascarpone cheese cake
Van Gogh double espresso vodka crème anglaise

NUTELLA LAVA CAKE

warm molten cake with Nutella sauce

Sparkling Wine & Champagne

Banfi Rosa Regale Sweet Sparkling Italy NV	<i>split</i>	13
Lucien Albrecht Crémant d'Alsace Brut Rosé France NV	10	45
Nicolas Feuillat Brut France NV	17	89
Zonin Brut Prosecco Veneto, Italy NV	<i>split</i>	10
Piper Heidsieck Brut France	<i>half</i>	38

Sweet & Off-Dry

Chateau Ste. Michelle "Cold Creek" Riesling WA '13	11.5	44
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Lighter Intensity, Terroir-Driven

Castello Banfi "San Angelo" Pinot Grigio Tuscany, Italy '14	11.5	44
King Estate "Signature Collection" Pinot Gris Oregon '13	12	46
Grove Mill Sauvignon Blanc Marlborough, New Zealand '13	9.5	38
Château La Gondonne Rosé Côtes de Provence, France '14	11.5	44
Château Timberlay Sauvignon Blanc & Semillion Bordeaux '12'13	52	

Fuller Intensity, Fruit-Forward

The Kessler Collection by Raymond Chardonnay CA '13	9.5	38
Joel Gott Unoaked Chardonnay , CA '13	11	42
Stag's Leap "Karia" Chardonnay Napa Valley, CA '13	16	68

Light Intensity, Fruit-Forward

The Four Graces Pinot Noir Willamette, OR '12	14	56
Etude Pinot Noir Carneros, CA '12	<i>half</i>	38

Medium Intensity, Fruit-Forward

Meiomi Pinot Noir Sonoma Coast, CA '13	13	50
Bodegas Nieto Senetiner Malbec Argentina '13	11	42
Kessler Collection by Raymond Cabernet Sauvignon CA '13	9.5	38
Columbia Crest H3 "Les Chevaux" Red Blend WA '11	11	42
B Wise Vineyards "Trios" Red Blend Sonoma Valley, CA '10	16	68
Rombauer Merlot Napa Valley, CA '11	14	54
3 Rings "It's Magic" Shiraz Barossa Valley, Australia '11	11	42
Emmolo Merlot Napa Valley, CA '12	21	88

Full Intensity, Fruit-Forward

The Federalist Zinfandel Dry Creek Valley, CA '13	14	54
Sequoia Grove Cabernet Sauvignon Napa, CA '11	18	70
Rodney Strong "Alexander's Crown" Cabernet CA '10	15	60
Bohemian Collection Cabernet Sauvignon Napa, CA '12	14	54

Craft Spirits

Boyd & Blair Potato Vodka
Fidencio Mezcal Clasico
Blue Nectar Tequila Reposado
Jensen's London Dry Gin
St. George Botanivore Gin
St. George Absinthe
Ransom Old Tom Gin
Templeton Rye Whiskey

Draft Beer

Stella Artois 6.5
Harpoon UFO White Wheat Ale 6.75
Oskar Blues G'Knight Imperial Red IPA 6.75
Goose Island Oktoberfest 6.75

Craft Beer

New Belgium 1554 Black Lager 5.75
Oskar Blues Mama's Little Yella Pils 5.75
Abita Andygator Helles Doppelbock 6.25
Brooklyn Lager 6.25
Anchor Brewing Brekle's Brown 6.75