

NARCOOSSEE'S

Tuesday, April 13, 2010

~ Starters ~

Crispy Crab Cakes Southern Slaw and Cajun Rémoulade Sauce 13.00
Concha Y Toro Terrunyo Sauvignon Blanc, Casablanca Valley '07 13.00

Prince Edward Island Mussels Parsley-Pastis Broth and Garlic Toast 16.00
King Estate Pinot Gris, Oregon '08 10.00

Hearts of Romaine Caesar Dressing, Crispy Prosciutto, and Parmesan Crisp 11.00
Tangent Albariño, Edna Valley '08 11.00

Fried Rhode Island Calamari Pepperoncini Relish, Tomato Coulis, and Extra Virgin Olive Oil 13.00
Spy Valley Pinot Noir, Marlborough '08 13.00

Shrimp and Crab Chowder Dill Crème Fraîche, Micro Onions, and Narcoossee's Oyster Crackers 9.00
Sonoma-Cutrer Chardonnay, Russian River Ranches '08 12.00

Togarashi Spiced Tuna Tataki Yuzu Tobiko, Wakame, Pickled Ginger, Soy Glaze, and Wasabi Cream 16.00
Fess Parker Riesling, Santa Barbara County '08 9.00

Roasted Beet Salad Watercress, Frisée, Goat Cheese, Candied Pecans, and Orange-Honey Vinaigrette 14.00
Tangent Eccelstone, Edna Valley '07 10.00

Crispy Duck Roll Savory Lentils, Cucumber, Tomato, Red Onion Relish, and Cilantro-Mint Vinaigrette 14.00
Black Pearl Oro Shiraz-Cabernet, Paarl '06 12.00

Artisanal Cheeses Humboldt Fog, Fourme D'Ambert, and Tête De Moine 15.00
Kiona Red Mountain Icewine, Washington '08 12.00

~ Chef's Recommendation ~

Pan-seared Black Grouper Tomato-Herb Couscous, Watercress, and Harissa Sauce 34.00
King Estate Pinot Gris, Oregon '08 10.00

~ Entrées ~

Shrimp Étouffée Served with Basmati Rice and Hushpuppies 33.00
Zen of Zin Old Vines Zinfandel, California '07 9.00

Columbia River Wild King Salmon Lemon-Potato Purée, Asparagus, Caviar, and Crème Fraîche 45.00
R. Stuart & Co. Big Fire Pinot Gris, Oregon '09 10.00

Grilled Filet Mignon Potato Gratin, Haricots Verts with Garlic and Tomatoes, and Choron Sauce 40.00
Sequoia Grove Cabernet Sauvignon, Napa Valley '06 17.00

Tanglewood Farms Chicken Breast "Loaded" Mashed Potatoes, Spinach, and Bacon Vinaigrette 29.00
King Estate Pinot Noir, Oregon '08 13.00

Crispy Whole Yellowtail Snapper Basmati Rice, Charred Green Beans, and Soy-Lime Vinaigrette 35.00
Chateau Ste Michelle Eroica Riesling, Columbia Valley '08 13.00

Grilled Scallops Mushroom and Green Garlic Risotto, Sweet Pea Tendrils, and Brandy-Truffle Reduction 33.00
Cakebread Cellars Chardonnay, Napa Valley '08 16.00

Surf & Turf Twin Medallions of Filet Mignon, Lobster Tail, Potato Gratin, Broccolini, and Choron Sauce 59.00
Northstar Merlot, Columbia Valley '06 19.00

Crab-crusted Mahi Mahi Crushed Fingerling Potatoes, Haricots Verts, and Meyer Lemon Sauce 33.00
Newton Chardonnay, Sonoma and Napa County '08 13.00

Steamed Whole Maine Lobster Drawn Butter, Potato Gratin, and Asparagus 58.00
Maine Lobster has very tender claws and knuckles; however the tail meat has a firm and chewy texture
Mer Soleil Chardonnay, Central Coast '07 15.00

Spring Vegetables Jumbo Asparagus with Olive Tapenade, Wild Mushroom Risotto,
Baby Carrots with Lavender-Thyme Butter, and Crispy Cauliflower 22.00
Bonny Doon Le Cigare Volant, California '05 14.00

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss
and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.

Guests on the Disney Dining Plan will redeem two (2) Table Service Meals from their meal plan balance for each person dining.