

Orlando Magical Dining

September 2010

Three Courses for \$30.00 per person
(Beverages, Tax, and Gratuity not included)

First Course

Soupe a L'Oignon

Traditional onion soup with apple cider, cream, gratinee with gruyere, emmenthal cheeses

Salade Laitue Et Noix

Boston lettuce, toasted pecans with Roquefort vinaigrette

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Second Course

Poulet "Coq Au Vin"

Braised chicken "Coq Au Vin" with red wine, mushrooms, bacon, onions, haricots verts, rosemary honey carrots and buttered egg noodles

Roasted King Clip Fish Filet

Pan seared King Clip Fish Filet topped with lobster and red and yellow roasted peppers, Finished with vanilla bean vinaigrette

New York Strip Steak

Choice New York Strip Steak served with au gratin potatoes, haricot verts and carrots with thyme

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Third Course

You may substitute one of our famous souffles for an additional charge of \$5

Crème Brulee

Silky rich custard topped with caramelized brown sugar

Crepe Suzette

Crepes served with a hot sauce of carmelized sugar, orange juice and Grand Marnier

Join us the entire month of October for our "Salute to Julia Child"

Three Courses for \$35.00 per person