

# NARCOOSSEE'S

Thursday January 7, 2010

## ~ Starters ~

**Duck Confit** Balsamic Lentils and Tangerine Marmalade 14.00  
*Black Pearl Oro Shiraz-Cabernet, Paarl '05 12.00*

**Crispy Crab Cakes** Southern Slaw and Cajun Rémoulade Sauce 13.00  
*Beyond Sauvignon Blanc, South Africa '08 9.00*

**Prince Edward Island Mussels** Parsley-Pastis Broth and Garlic Toast 16.00  
*King Estate Pinot Gris, Oregon '07 10.00*

**Fried Rhode Island Calamari** Pepperoncini Relish, Tomato Coulis, and Extra Virgin Olive Oil 12.00  
*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 '07 12.00*

**Togarashi Spiced Tuna Tataki** Yuzu Tobiko, Wakame, Pickled Ginger, Soy Glaze, and Wasabi Cream 16.00  
*Chateau Ste Michelle Eroica, Columbia Valley '07 13.00*

**Pear and Endive Salad** Candied Walnuts, Maytag Blue Cheese, and Walnut-Sherry Vinaigrette 14.00  
*Fess Parker Riesling, Santa Barbara County '08 9.00*

**Hearts of Romaine** Caesar Dressing, Crispy Prosciutto, and Parmesan Crisp 11.00  
*Tangent Eccelstone, Edna Valley '07 10.00*

**Artisanal Cheeses** Humboldt Fog, Cashel Irish Blue, and Tête De Moine 15.00  
*Meeker Fro Zin, Mendocino County '04 14.00*

## ~ Chef's Recommendation ~

**Cold-poached Maine Lobster** American Sturgeon Caviar, Hot Potato Pancakes,  
Crème Fraîche, and Vodka Gelée 20.00  
*Fairy Tale by Iron Horse, Celebration Cuvee Brut, Green Valley '06 14.00*

**Grilled Orange Swordfish** Roasted Baby Beet Risotto, Sautéed Greens, and Orange Gastrique 33.00  
*La Crema Pinot Noir, Sonoma Coast '07 11.00*

## ~ Entrées ~

**Steamed Whole Maine Lobster** Drawn Butter, Potato Gratin, and Haricots Verts 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 '06 15.00*

**Grilled Filet Mignon** Potato Gratin, Haricots Verts with Garlic and Tomato, 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 '07 13.00*

**Crispy Whole Yellowtail Snapper** Basmati Rice, Charred Green Beans, and Soy-Lime Vinaigrette 35.00  
*Jekel Gewurztraminer, Monterey '05 9.00*

**Grilled Loch Duart Salmon** Laughing Bird Shrimp Risotto, Brandy-Truffle Reduction, and Pancetta 37.00  
*La Crema Pinot Noir, Sonoma Coast '07 11.00*

**Crab-crusted Mahi Mahi** Crushed Fingerling Potatoes, Haricots Verts, and Meyer Lemon Sauce 33.00  
*Frank Family Vineyards Chardonnay, Napa Valley '07 14.00*

**Surf & Turf** Twin Medallions of Filet Mignon, Butter-poached Rock Lobster Tail, Potato Gratin, Broccolini,  
and Choron Sauce 59.00  
*Northstar Merlot, Columbia Valley '05 19.00*

**Grilled Scallops** Celery Root Purée, Marble Potato-Sweet Onion Hash, and Apple Gastrique 33.00  
*Cakebread Cellars Chardonnay, Napa Valley '07 16.00*

**Winter Vegetables** Grilled Tofu with Asian Slaw, Orzo Cassolette with Micro Greens,  
Broccolini Tempura, and Winter Squash-Black Garlic Custard with Chanterelles and Truffle Oil 22.00  
*Bonny Doon Le Cigare Volant, California '04 14.00*

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

*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.*