

# Be Our Guest Restaurant

## Dinner Menu

### Starters

#### Charcuterie Plate

Assorted Cured Meats and Sausages served  
with Cornichons, Pickled Onions, and  
Toasted Whole Grain Bread

#### French Onion Soup

topped with Crouton and Gruyere Cheese

#### Mussels Provencal

with White Wine, Tomato, Garlic,  
Onion, Basil, and Butter

#### Potato Leek Soup

#### Garden Salad

with Champagne Vinaigrette

### Salad Trio

Three individual bowls of :

- ❖ Roasted Beet, Gold Raisin, and Orange Salad
- ❖ Green Bean, Tomato, and Roasted Shallot Salad
- ❖ Watermelon, Radish, and Mint Salad

### Entrées

*All entrees include choice of dessert.*

#### Thyme-scented Pork Rack Chop

with Au Gratin Pasta, Seasonal Vegetables,  
and Red Wine Au Jus

#### Rotisserie Rock Hen

with Roasted Fingerling Potatoes and  
Seasonal Vegetables

#### Pan-seared Salmon on Leek Fondue

served with Creamy Saffron-crushed Potatoes

#### Grilled Strip Steak

with Garlic Butter Spread and Pommes Frites

#### Sautéed Shrimp and Scallops

with Sautéed Mushrooms, Carrots, and Baby Spinach  
served in Puff Pastry with Creamy Lobster Sauce

#### Ratatouille Confit Byaldi

Oven-baked Zucchini, Eggplant, Mushrooms, and  
Caramelized Onions sliced and layered on Quinoa  
served with Bell Pepper Salsa

### Desserts

#### Strawberry Cream Cheese Cupcake

Vanilla Sponge Cake, Strawberry Mousse Filling,  
and Cream Cheese Icing

#### Triple Chocolate Cupcake

Chocolate Sponge Cake, Chocolate Mousse Filling,  
and Chocolate Ganache

#### Lemon Meringue Cupcake

Vanilla Sponge Cake, Lemon Custard Filling,  
Flamed Meringue Icing, and Crunch

#### Chocolate Cream Puff

filled with Chocolate Mousse topped  
with Whipped Cream

#### Passion Fruit Cream Puff

filled with Passion Fruit Mousse topped  
with Whipped Cream

#### Lemon – Raspberry Cream Puff\*

filled with Lemon Custard

\*Dessert is Gluten Free and No Sugar Added

### Beverages

#### Castle Cup Punch

A magical blend of 100% Pure Fruit Juices served  
in an Enchanted Castle Souvenir Cup

Complementary refills on Soft Drinks, Coffee, Hot Tea, Iced Tea, Hot Cocoa,  
Minute Maid Light Lemonade Punch, Apple Juice, Orange Juice, 1% or Chocolate Milk

# Be Our Guest Restaurant Dinner Menu For Guests Ages 9 and Under

*Choice of one (1) Beverage, one (1) Appetizer,  
one (1) Entrée, and one (1) Dessert*

*All meals served with choice of 1% Milk, small Bottled Water, or 100% Apple Juice*

## Appetizers

**Fruit Cup**

**Garden Salad**

## Entrées

**Grilled Steak** Add 2.00  
served with Seasonal Vegetables

**Grilled Fish of the Day**  
served with Whole-Grain Rice Pilaf and Seasonal Vegetables

**Whole-Grain Macaroni**  
topped with Marinara Sauce and Mozzarella

**Grilled Chicken Breast**  
with Macaroni topped with Marinara Sauce and Mozzarella  
served with Seasonal Vegetables

*French Fries and Soft Drinks  
Available Upon Request*

## Desserts

**Strawberry Cream Cheese Cupcake**  
Vanilla Sponge Cake, Strawberry Mousse Filling,  
and Cream Cheese Icing

**Triple Chocolate Cupcake**  
Chocolate Sponge Cake, Chocolate Mousse Filling,  
and Chocolate Ganache

**Lemon Meringue Cupcake**  
Vanilla Sponge Cake, Lemon Custard Filling,  
Flamed Meringue Icing, and Crunch

**Chocolate Cream Puff**  
filled with Chocolate Mousse topped  
with Whipped Cream

**Passion Fruit Cream Puff**  
filled with Passion Fruit Mousse topped  
with Whipped Cream

**Lemon – Raspberry Cream Puff\***  
filled with Lemon Custard

\*Dessert is Gluten Free and No Sugar Added