

ANIMATOR'S PALATE

HERE AT ANIMATOR'S PALATE, FINE FOOD
TEAMS UP WITH CLASSIC DISNEY ANIMATION,
AS THE DINING ROOM TRANSFORMS ITSELF FROM
BLACK AND WHITE TO STUNNING FULL COLOR
THROUGHOUT YOUR MEAL. EACH COURSE
INTRODUCES NEW COLOR ALL AROUND
YOU, AS IMAGES FROM CLASSIC
ANIMATED FILMS APPEAR
BEFORE YOUR EYES.

SPECIALTY COCKTAILS

Artist's Impression

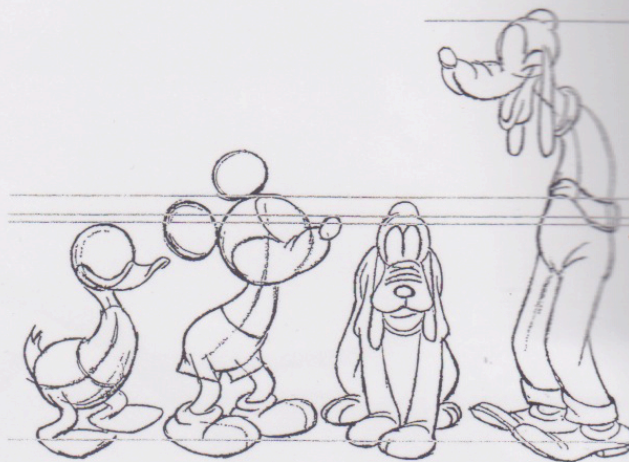
Absolut Vanilla, Frangelico, Passion Fruit Purée, and Orange Juice

Renaissance

Absolut Vodka, Triple Sec, Raspberry Purée, Lime Juice, and Sparkling Wine

True Colors

Captain Morgan, Crème de Banana, and Orange Juice, topped with Strawberry Purée



APPETIZERS

🦋 Ahi Tuna Tartare

with Caviar, Chives, and Wasabi Cream

Sesame-flavored Rock Shrimp and Caramelized Onion Cheesecake

with Asian Barbecue Sauce and topped with Micro Greens

🦋 Wild Mushroom Risotto and Porcini Twist

served with Parmigiano-Reggiano

Roma Tomato and Portobello Mushrooms on Polenta Cake

with Monterey Jack Cheese and Red Curry- Coconut Marinara

SOUPS AND SALADS

🦋 Baked Potato and Cheddar Cheese Soup

with Bacon Bits and Chives

Creamy Butternut Squash Soup

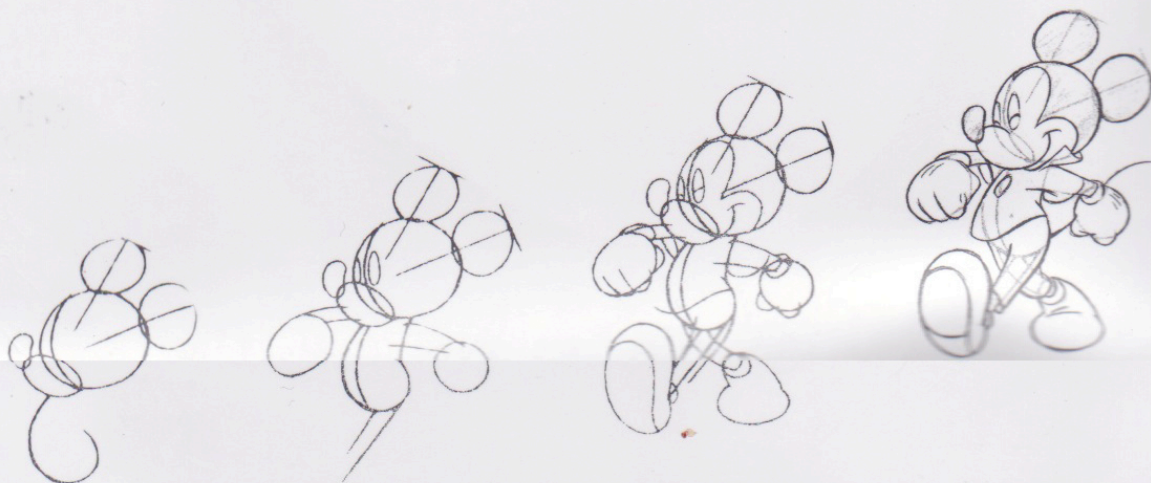
garnished with Chives and drizzled with Sour Cream

Confetti Tomato Salad

with Tomatoes, Bell Peppers, Olive Oil, Jerez Vinegar, and Herb Dressing

🦋 Smoked Salmon and Trout with Goat Cheese Salad

on Baby Greens, with toasted Almonds and a Cranberry-Balsamic Vinegar Dressing



MAIN COURSE

⚓ Pennette Pasta

in Parmesan Cream, topped with Julienne of Turkey Breast and Prosciutto

The bright light berry flavors of a Sangiovese pair well with prosciutto and the pasta's delicate flavors

Phyllo-Wrapped Salmon Fillet

with Sun-dried Tomato, Garlic Cream Cheese on Fava Beans, and Green Pea Ragoût

A great Chardonnay is often very soft and tender, making it a sleek, smooth, easy-drinking wine.

This wine will complement the richness and fine taste of Salmon

Lemon-Thyme Marinated Chicken Breast

on top of Sour Cream Mashed Potatoes, roasted Root Vegetables, and Grain Mustard Jus

The semi-fragrant characteristics of a light Pinot Grigio with citrus and lemon zest flavors make the perfect accompaniment to this dish

🦋 Animator's Grilled Veal Chop

with roasted Red Bliss Potatoes with sweet Onions and a Morel Mushroom Sauce

The mouth-puckering flavors of a beautiful Chianti provide great balance and help cleanse your palate

Asian Marinated Beef Tenderloin

on Wasabi Mashed Potatoes with Bok Choy and a Tamarind-Barbecue Reduction

The lovely Shiraz with generous amounts of dark fruits can do amazingly well. A perfect gourmet dish

🍄 VEGETARIAN

🦋 Wild Mushroom Risotto and Porcini Twist

served with Parmigiano-Reggiano

Creamy Butternut Squash Soup
garnished with Chives and drizzled
with Sour Cream

Confetti Tomato Salad
with Tomatoes, Bell Peppers, Olive Oil,
Jerez Vinegar, and Herb Dressing

Black Bean Chipotle Cakes
over Corn Kernels and Brown Rice topped
with Tomato-Cilantro Salsa

Stir-fry Vegetables
on fried Noodles, Hearts of
Palm, and Oyster Glaze

🍄 LIGHTER NOTE OFFERINGS

**Animators Arugula Leaves and
Grilled Vegetable Salad**
topped with sliced Beef Tenderloin,
Marjoram, Bacon, and Ranch Dressing

Slow Roasted Chicken Breast

Grilled Grain-fed Sirloin Steak

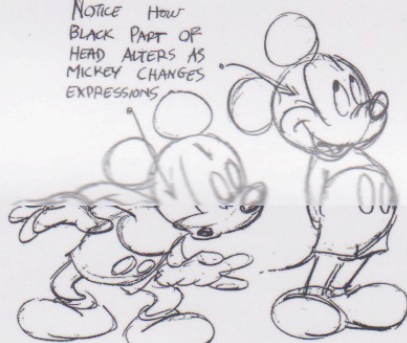
Baked Fillet Salmon

*The above three entrées are served with
Garden Vegetables and your choice of
Steamed White Rice or Baked Potato*

BREAD SERVICE

Garlic and Herb Focaccia Bread
Roasted Garlic Dip

NOTICE HOW
BLACK PART OF
HEAD ALTERS AS
MICKEY CHANGES
EXPRESSIONS



Our Guests' Favorites



Vegetarian/Lighter Note Offerings