



18th Annual Chef's Gala
benefiting Heart of Florida United Way
Event Menu

Artist Point

Disney's Wilderness Lodge

Pan-seared Buffalo with Herb Goat Cheese
Polenta and Ancho-Cherry Compote

The Capital Grille

Porcini-rubbed Filet Mignon with Sam's
Mashed Potatoes

Cítricos

Disney's Grand Floridian Resort & Spa

Roman Meatballs with Tomato and Egg
Fettuccini and Shaved Pecorino

Coral Reef Restaurant

Epcot®

Cold-smoked Loch Duart Salmon with
Pancetta and Petite Watercress

Eleven

Reunion Resort

48-Hour Braised Kobe Short Rib with
Wasabi Mash, Pickled Ramps, Ginger
Carrots and Miso Butter

Fleming's Prime Steakhouse & Wine Bar

Grilled Tenderloin with Gorgonzola Cream
Sauce and Wicked Cajun Barbeque Shrimp

Funky Monkey Wine Company

Forms of Macaroni & Cheese: Apple,
Bacon and Gorgonzola; Lobster and
Fontina

Harmony Golf Preserve

Peanut Lamb Satay with Mint-Pesto
Couscous

Kouzzina by Cat Cora®

Disney's BoardWalk

Basque-rubbed Veal Loin with
Feta-Herb Saltsa

La Luce by Donna Scala

Hilton Orlando Bonnet Creek

Lamb Polpettine Panino with Mint and
Spring Vegetable Salsa
Butterscotch Pudding

Mama Melrose's Ristorante Italiano

Disney's Hollywood Studios™

Seared Tuna Loin over Asparagus Risotto
with Warm Vine Ripened Tomatoes and
Olive-Caper Butter

Primo by Melissa Kelly

Grande Lakes Orlando

Charred Octopus Salad with Limoncello
Vinaigrette

Raglan Road Irish Pub and Restaurant

Chicken Pot Pie—Savory Chicken and Wild
Mushroom Pie with a Puff Pastry Topping
Kevin's Ham – Irish Mist-glazed Loin of

Sanaa

Disney's Animal Kingdom Lodge

Todd English's bluezoo

Tony's Town Square Restaurant
MAGIC KINGDOM® Park

The Turf Club Bar and Grill

Disney's Saratoga Springs Resort & Spa

Tusker House Restaurant

DISNEY'S ANIMAL KINGDOM® Theme Park

Urban Flats® Flatbread and Wine Co.

The Wave . . . of American Flavors

Disney's Contemporary Resort

Bacon on Mustard Mashed Potatoes

Grand Marnier Trifle with Layers of Fresh Sponge, Fresh Fruit, Custard Sauce, Topped with Freshly Whipped Cream and Sliced Pecan

Spiced Shrimp with Pan-seared Zucchini Cake, Curried Carrot Purée, and Cucumber Raita

Basque-style Tuna with Espelette Polenta, Late Spring Vegetables, Niçoise Olive, and Idiazábal Cheese

Pan-seared Scallop with English Pea Spuma on Cipollini Croustade

Lobster Bruschetta—Olive Oil-seared Ciabatta with Lobster, Tomato, Avocado, and Fresh Herbs topped with Tarragon Aioli and Fresh Chiles

Berberbe-rubbed Ostrich over Corn Mealie Pap and Vegetable Wats

Sweet Shrimp Roll and The Urban Chop with Romaine, Cucumber, Tomato and Blue Cheese

Florida Rock Shrimp and Lump Crab Cakes with Cucumber-Tomato Salsa and Spicy Remoulade

Desserts

American Brownie Co. ®

Flaming Chocolate "Hot Mess"
Fire and Ice Cream
Peanut Butter Turtle Brownie Ice Cream
Quadruple Chocolate Bread Pudding
Assorted Brownie Towers

The Dessert Lady

Delectable Minis: Carrot Cake, Lemon-Rum Cake, Chocolate Cake, Oreo Cheesecake

Disney's Contemporary Resort Bakery

Key Lime Crème Brûlée with Macadamia Nut Crunch, Strawberry Coulis, and Coconut Ice Cream

Epcot® Bakery

Chocolate-Hazelnut "Candy Bar"
Fresh Berry Vacherin with Ice Wine Sabayon

Menu subject to change