

*The Grand Floridian's
Recipe Book*



WELCOME!

Inside your own personal recipe book you will find information about all of our delicious and exquisite restaurants here at the Grand Floridian. To begin your food adventure all you have to do is make reservations at our restaurants right here on the resort. We have Narcoossee's, Citricos, 1900 Park Fare, and Grand Floridian Café. All of which offer a variety of amazing food choices to satiate your taste buds.

All of the restaurants here at the Grand are Seasonal Menus, so you, as the guest will have a chance to see new dishes every time you come back to visit us.

The chefs work extremely hard each day to make sure every one of us here at one of the most amazing resorts on Disney property, never leaves unsatisfied with their choice of meal. Every dish is unique in its own way and every bite is filled with the magical zest the chefs add make your dining experience unforgettable.

It is now time for you to turn the page and begin collecting recipe cards from all of the different restaurants you had a chance to eat at! This book

will be a chance for you to create your own personal memories of the great food you ate with those closest to you while dining at the most magical place on Earth.

Get your taste buds ready and keep your stomachs empty because you are about to start your very own personal food adventure right here at the grandest place of all,

THE GRAND FLORIDIAN!

NARCOOSSEE'S



NARCOOSSEE'S (North Atlantic Cuisinø with a Florida Flare):

Head Chef: Chef Joe Wilson

Narcoossee's Restaurant is named for a small town in Eastern Florida known for their citrus groves and plentiful rivers. Narcoossee's is the Creek Indian name for "bear" and in the late 1800's it was one of Florida's main in port and export towns for citrus fruit by the Saint Cloud and Sugar Belt Railway.

Walking into the quaint restaurant, you are put in a very intimate setting that brings every guest their

own personal warmth and all around comfort, knowing they are going to have a good meal.

There is immediate smells blooming from the kitchen that fill everyone's desire that comes into the restaurant.

The tablecloths are dark navy blue with white chairs that line the table. The panoramic window opens up the restaurant to the 7 seas lagoon to bring the apparent North Atlantic/ Boston harbor feel to the whole outlook of Narcoossee's nautical theme.

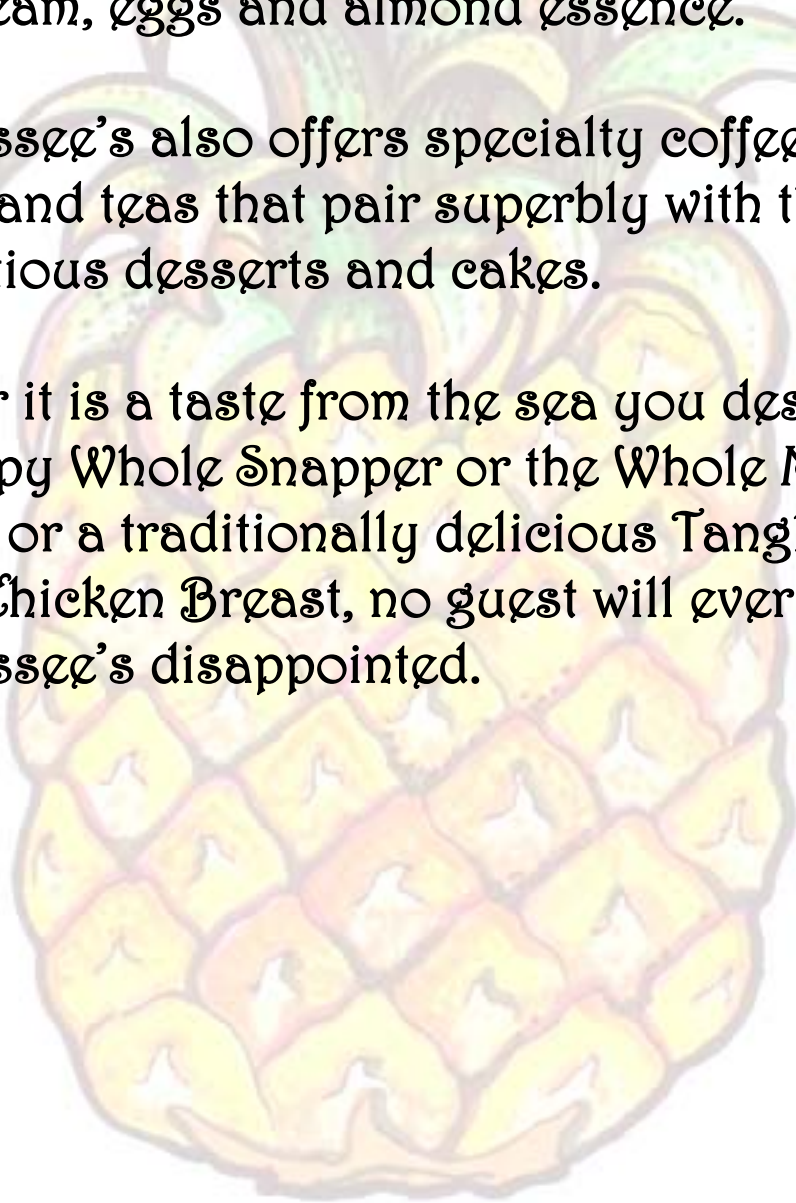
Narcoossee's eases guests with their relaxed settings and ignites their taste buds with the Narcoossee's flavor added to each guests. There are wine pairings with each dish that really bring out the flavor of the certain foods the guests are eating. Each day there is a Chef Recommendation of the fresh fish that is brought in.

The menu at Narcoossee's is a rotating seasonal menu so there is always something new to try. The must haves of Narcoossee's is the Crispy Crab cakes that includes some delicious ingredients

such as crabmeat, red pepper, celery, shredded cabbage, red onion, minced chives, salt and pepper, minced chives and a granny smith apple. They also have a sweet with texture Almond crusted cheesecake that includes the simple yet amazing ingredients such as cream cheese, sugar, sour cream, eggs and almond essence.

Narcoosze's also offers specialty coffee drinks, liquors and teas that pair superbly with their scrumptious desserts and cakes.

Whether it is a taste from the sea you desire like the Crispy Whole Snapper or the Whole Main Lobster or a traditionally delicious Tanglewood Farms Chicken Breast, no guest will ever leave Narcoosze's disappointed.



Citricos



CITRICOS (Florida Cuisinē with a Mediterranean Zest):

Head Chef: Chef Phillip Ponticelli

Citricos is, as simply put by so many, a “hidden gem in the Grand Floridian.” The chefs have brought a rotating dinner menu that has American style food with a Mediterranean Zest to each dish.

Citricos, used to be named Flagler’s, a tourist town in Northern Florida, known for its beautiful

beaches and tight-knit community that is “the real Florida.” Flagler, Florida is a very fishing oriented town because of most of its town borders in the Atlantic Ocean.

Being founded in 1917, it has then become one of Florida’s biggest tourist spots filled with untouched wild life parks, amazing cuisine and a port for fisherman.

Walking into Citricos, the ambiance creates a story themed right out of the Mediterranean. With its dark lighting, the bright, rich colors make the room really pop. The colors and hues of the oranges, golds and greens resemble a sunset with the light fixtures hanging from the ceiling are made to look like grape clusters and vines. The plush carpets look like the twists and turns of the sun, filled with the beautiful gold and orange color just setting on the calm Mediterranean Ocean.

Citricos offers a variety of rustic, citrus flavors that mock those tastes you might find in Italy, Greece or Spain. Each and every bite contains different zips and tang to satisfy your every desire and cravings before coming into Citricos.

Before your meal, you are given warm, fresh bread from the bakery and warm butter with sea salt sprinkled on top to really bring out the flavor of the bread. Some of the must haves at Citricos include the nontraditional Crab cake which is a gulf coast blue crab, baked into savory custard of smoked cheddar and cream cheese. It is served with an orange fennel and Pernod cream, a lightly pickled fennel slaw with Meyer lemon oil marinated Grape tomatoes tops the dish. The Ingredients include cream cheese, smoked cheddar, heavy cream, egg, jumbo lump crab, parmesan cheese, red onion, chives, Tabasco sauce, lemon juice, orange fennel cream sauce, and fennel and tomato slaw, and Dill pollen.

One of the signature dishes is the Braised Veal Shank which is seared and braised for five hours until it is fall off the bone tender. The braising liquid is then reduced and thickened to make the sauce for this dish. The dish is accompanied with a carrot and potato mash roasted turnips, red and yellow peppers, zucchini and cipolini onions. It is finished with an orange infused bread crumbs toasted with parsley and extra virgin olive oil. The

delicious ingredients include Veal, turnips, zucchini, red and yellow peppers, cipolini onions, carrots, Idaho potatoes, butter, half and half, kosher salt, black pepper, citrus gremolata, and shank sauce. Berkshire pork is a specialty breed of pig and is referred to as Kurobuto in Japan. Another amazing dish at Citricos is the Pork Belly which is salted cured slab of bacon. The savory ingredients include Pork Tenderloin, Pork Belly, Polenta Cake, Swiss Chard, Shallots, Blended Olive and Canola Oil, Kosher Salt, Black Pepper, and a Whole Grain Mustard Drizzle, and Yellow Pea Shoots.

Citricos offers tasty specialty cocktails, beer and wine, teas and desserts to compliment the amazing meal you have just had. A little sweet taste puts a great end to the savory and filling meal that makes everyone have a great feeling about their night. Citricos and their dishes put all guests at ease and allow guests to relax with good food and good people gathered around each other to make memories that will be remembered forever.



1900 Park Fare



1900 PARK FARE (The Ultimate Character Dining Experience):

Head Chef: Chef Tim Majoras

1900 Park Fare is an American style restaurant that serves breakfast and dinner buffets hosted by different Disney characters. Walking in, you are immediately put into a light hearted atmosphere with brightly colored lights and circus themed paintings and wall fixtures.

Surrounding the two buffet tables are two huge dining areas where the characters come out to see the guests. Whether it is Alice in Wonderland or Tigger and Pooh, the fun and excitement never ends in Park Fare.

The bright, cherry, pink walls and carpets keep the mood light and happy for the many families who decide to dine at Park Fare. The carousel animals and hot air balloon photographs hanging on the walls are lit up by the magnificently large chandeliers that hang from the ceiling. On the main wall leading into the other dining room, there is a wooden sculpture of a big brass band carved of little boys and girls playing and conducting the blissful sounds of the music. The sculpture is lined with red, white and blue ribbons to form a masterpiece of amazing colors synthetically pleasing to the eye.

The menu at Park Fare is a buffet style “around the world” type of food that frequently changes and is hosted by Disney characters for breakfast and dinner.

The SUPERCALAFRAGILISTIC breakfast is hosted Winnie the Pooh, Tigger and friends, Mary Poppins and Alice in Wonderland. Some breakfast favorites include the “build your own” yogurt parfaits, assorted bagel station with smoked salmon and cream cheese to choose from. There is also a carving station, regular morning breakfast choices like Mickey waffles, eggs benedict, scrambled eggs, cereal, French toast, pancakes, oatmeal and grits.

With all of the variety to choose from in the amazingly, delicious options, it is a great way to start your day before heading to one of Disney World Theme Parks! The SUPERCALAFRAGILISTIC Breakfast will give you enough energy to do all the parks in one day!

In the evening, Park Fare is also a great way to end your long, exhausting day with a hassle-free dinner. The CINDERELLA'S HAPPILY EVER AFTER Dinner is also a buffet style dinner around the world starting at around 4:30 p.m. the dinner is hosted by Prince Charming, Cinderella and her evil Step Mother and Sisters.

Starting in Spain, there is a variety of foods including scrumptious Paella and a seafood salad. Next is France who has a delicious Chicken Coq Au Vin, Tomato Florentine and Mashed Potatoes. Down the line are Asia and the Carving station which offers an assortment of Beef Stir Fry, a hearty Soba Noodle Salad, Jasmine Rice, Roast Beef and savory Pork Steamship.

There is also a kid's station and a salad bar. The kid's station offers Roasted Chicken, healthy whole grain elbow pasta with Marinara, mashed potatoes and broccoli, just to name a few. The delectable salad bar presents a bed of mixed greens, cantaloupe, watermelon and pineapple along with Ranch, Italian and Bleu Cheese Dressings and Caesar Salad.

After your meal, make sure to sit down and enjoy assorted tasty desserts and ice cream.



Grand Floridian Café



GRAND FLORIDIAN CAFÉ (An amazing family style table service restaurant):

Head Chef: Chef Tim

Majoras

The Grand Floridian Café is a casual, charming Victorian –style restaurant that offers many moderately priced dishes at breakfast, lunch and dinner time. The dim lit pink and green carpets and bright yellow wallpaper with pink, Victorian style flowers adds to the already apparent Victorian theme following the all around apparent mood of the Grand Floridian. Along with the wallpaper and

carpets the white-laced curtains, green and white chairs add to the ambiance of relaxation and savory smells seeping from the kitchen.

Greeted by a Victorian dressed host, entering the Grand Café, you are taken into the 19th century of gothic and classic styles including a single, sweet smelling red and pink rose on every table to decorate the elegant restaurant.

Starting the day with a hearty breakfast at the Floridian Café is always a good choice in getting yourself full with energy. Some of the entrees include filling Eggs Benedict and Lobster Eggs Benedict, textured Smoke Salmon, an assorted fruit plate, different kinds of Omelets and a Steak and Eggs platter. Also available from the griddle is sweet Citrus Pancakes, Mickey waffles, pancakes, maple French toast and side orders such as bacon, ham, and assorted pastries.

Beverages served for breakfast range anywhere from fresh roasted coffee, orange juice, the Mega-Berry smoothie, Tinker Bell and Buzz Lightyear

punch and cappuccinos. Alcoholic beverages include the Grand Mimosa, the frozen blended Key West or the splish, splash delicious blend of vodka and juices, the Florida Sunshine.

Lunch time at the Grand Floridian Café is just as delicious as breakfast. Some appetizers include the pan seared Crab cakes, Carmelized Onion Soup au Gratin, and a delectable Strawberry Salad.

Entrées vary between sandwiches such as the meaty Grand Sandwich with ham, turkey and bacon with tomato and a rich Boursin Cheese Sauce or the Cobb salad with diced turkey, tomatoes, bleu cheese, eggs, bacon and avocado on a bed of shredded lettuce. There are also the Chef's recommendations of the Tuna Nicoise Salad or the Grand Floridian Burger. Almost all lunch entrées have a choice to be paired with a wine from the amazing wine collection offered at the Grand Floridian Café.

Non- Alcoholic and Specialty cocktails are available including the Magical Star cocktail with

Parrot Bay Rum and the Grand Margarita with 1800 Reposado Tequila.

Winding down the day, Grand Floridian Café is a great way to settled down, have a nice family dinner, or a dinner for two, and reflect on everything that had happened from morning until night. Starting off your meal with Shrimp Appetizer for Two or some delicious Steam Mussels is a fine way to get your stomach ready for the main course.

Entrées at the Café for dinner include juicy Grilled Rib-Eye with Parmesan Frits, seasonal Vegetables and a Red Wine Sauce, the New York Strip with house-made mashed potatoes, seasonal vegetables and Bordelaise, there is also other meats like the Grilled Pork Chop and the Oven-roasted Half chicken with Braised Leeks, Fingerling potatoes and baby carrots. Salmon with Asparagus, Cremini Mushrooms and a Potato-Chive sauce and Shrimp Penne Pasta with Prosciutto, Peas and Asiago cream are also some great choices to satisfy your hunger.

Each dish for dinner is also paired with a wine that goes perfectly with that dish. After the amazing meal you have just had, try a tasty treat like the Chocolate Fondue, Key Lime Tart or the New York-style Lemon Cheesecake.

At the Grand Floridian Café, you will always have a meal to either give you energy for your day, a good way to wind down from the hectic one you have just had, or just have breakfast, lunch, or dinner with those you care about the most. You can, at all times, find a great meal to fulfill your every craving.

