

Be Our Guest Restaurant Dinner

Full Service Fantasyland - Magic Kingdom

Menu Date: January 2013

Be Our Guest restaurant is located in the Fantasyland Expansion area of the Magic Kingdom.

RESERVATIONS, OPENING DATE

Be Our Guest restaurant is located in the Fantasyland Expansion area of the Magic Kingdom.

The location serves quick service lunch and full service dinner. For lunch, those on the dining plan can use 1 Quick Service entitlement and for dinner, one table service entitlement.

Be Our Guest will accept Tables in Wonderland cards for dinner.

Be Our Guest will have a cancellation policy similar to other restaurants. You will be required to provide a credit card to hold the reservation. A charge of \$10 per person will be made if you don't cancel at least one day in advance.

It is VERY difficult to get a dinner reservation.

DINING ROOMS

There are three themed dining rooms (seating more than 500 guests): the mysterious **West Wing** with the "enchanted rose"; the **Rose Gallery** with twirling, larger-than-life figures of Belle and Beast; and the elegant **Ballroom** with domed ceiling, twinkling chandeliers and glimpses of softly falling snow outside. At this time you are not able to request a dining room preference.

No character dining will occur at the restaurant.

Appetizers

Assorted Cured Meats and Sausages served with cornichons, pickled onions, and toasted baguette (serves two) \$14.99

French Onion Soup - topped with crouton and gruyere cheese \$6.99

Mussels Provencal - with white wine, tomato, garlic, onion, basil and butter \$10.99

Potato Leek Soup \$5.99

Garden Salad - with Champagne Vinaigrette \$4.49

Seasonal Salad Trio \$6.99

Three Individual Bowls of:

Roasted Beet, Gold Raisin and Orange Salad Green Been, Tomato and Roasted Shallot Salad Watermelon, Radish, and Mint salad

Entrees

Thyme-scented Pork Rack Chop - with au gratin macaroni, seasonal vegetables and red wine au jus \$21.99

Rotisserie Cornish Hen - with roasted fingerling potatoes and seasonal vegetables \$15.99

Pan-seared Salmon on Leek Fondue - served with creamy saffron-crushed potatoes \$20.99

Grilled Strip Steak - with garlic-herb butter and pommes frites \$29.99

Sauteed Shrimp and Scallops - with seasonal vegetables served in puff pastry with a creamy lobster sauce \$22.99

Layered Ratatouille - oven-baked zucchini, eggplant, mushrooms, tomatoes and caramelized onions sliced and layered with quinoa served with a bell pepper sauce \$15.99

DESSERTS

Presented and served tableside \$3.99

Strawberry Cream Cheese Cupcake - vanilla sponge cake, strawberry mousse filling, and cream cheese icinng

Triple Chocolate Cupcake - chocolate sponge cake, chocolate mousse filling, and choclate ganache

Lemon Meringue Cupcake - Vanilla sponge cake, lemon custard filling, flamed merinque icing and crunch

Chocolate Cream Puff - filled with chocolate mousse topped with whipped cream

Passion Fruit Cream Puff - filled with passion fruit mousse and topped with whipped cream

Lemon-Raspberry Cream Puff -filled with lemon custard (Dessert is gluten-free and No Sugar Added)

Signature Non-Alcoholic Drinks

Served in a Light-up Castle-themed Souvenir Goblet \$18.99 Beverage only \$4.19

All-Natural Fruit Punch - sweetened with organic cane juice and wildberry extract topped with lemon-lime foam

All-Natual Lemonade sweetened with organic cane juice and topped with a wildberry foam

Complementary Refills - soft drinks, coffee, hot tea, Iced tea, hot cocoa, Minute Maid Light Lemonade Punch, Apple Juice, Orange Juice, 1% or Chocolate Milk

Beverages

Fountain Beverages \$2.99 Coca-Cola, Diet Coke, Coca-Cola Zero, Barq's Root Beer, Fanta Orange, Sprite, Minute Maid Lemonade

Milk or Chocolate Milk \$3.09

Orange Juice, Apple Juice, or Cranberry Juice \$3.19

Fresh-brewed Coffee (regular or decaf) \$2.59 Fresh-brewed Iced Tea \$2.99 Hot Tea \$2.59 Hot Cocoa \$2.59

Evian 750mL or Perrier 750mL \$5.75

Printed from: <u>http://allears.net/menu/menu_be-our-guest.html</u>