




EXPERIENCE A WORLD OF CULINARY IMAGINATION WHERE YOU MAY ENJOY THE CREATIONS OF  
NUMEROUS CHEFS AND TASTE FROM DOZENS OF WINES AND BEERS IN A CELEBRATION FOR ALL  
OF YOUR SENSES. CHOOSE YOUR FAVORITES AND PLAN YOUR JOURNEY, OR NIBBLE YOUR WAY  
THROUGH WITH UNCHARTED ABANDON. IT’S YOUR NIGHT. TASTE ALL THAT LIFE HAS TO OFFER.

Menu

- Club 33*  *Chef Marcel St. Pierre*  
DUCK CONFIT PROFITEROLE, STONE FRUIT COMPOTE,  
GINGER CORIANDER SOUBISE
- Napa Rose*  *Chef Andrew Sutton*  
PORTOBELLO MUSHROOM CAPPUCCINO BISQUE WITH  
BRANDIED THYME FROTH
- The Vineyard Room*  *Chef Gloria Tae*  
BRAISED PORK BELLY WITH BABY BASMATI RICE AND SPICY  
PICKLED CABBAGE
- Blue Bayou*  *Chef Moises Carranza*  
BLACKENED ATLANTIC SALMON ACCOMPANIED WITH A  
LOUISIANA CRAWFISH ETOUFFE
- Café Orleans*  *Chef Alle Thiam*  
CAJUN SPICED SHRIMP SERVED ON A MINI RATATOUILLE CORN  
CAKE, DRIZZLE OF MORNAY SAUCE
- Steakhouse 55*  *Chef Jason Martin*  
BRAISED BONELESS BEEF SHORT RIBS WITH MASHED POTATOES
- Hook's Pointe*  *Chef Miguel Garcia*  
INLAND SALAD, FIELD GREENS, CANDIED WALNUTS, CRISP  
APPLES AND BLEU CHEESE TOSSED WITH A TART APPLE CIDER  
VINAIGRETTE

- Yamabuki*  *Chef Richard Sato*  
SUSHI THREE WAYS
- Ralph Brennan's Jazz Kitchen*  *Chef Darrin Finkel*  
LOUISIANA SHRIMP REMOULADE -  
SPICY BOILED GULF SHRIMP TOSSED IN A TRADITIONAL NEW  
ORLEANS REMOULADE SAUCE
- House of Blues*  *Chef Greg Byma*  
*and Chef Cathy Matheson*  
DELTA RED BEANS AND RICE WITH ANDOUILLE SAUSAGE
- Catal*  *Chef Greg Stillman*  
GRILLED CHORIZO SKEWERS WITH SAFFRON ROUILLE
- Naples Ristorante*  *Chef Joseph Gotti*  
PANZANELLA SALAD
- ESPN Zone*  *Chef Kirk Ingebretsen*  
BABY BACK RIBS SERVED WITH GARLIC SLAW
- Chef Jamie Gwen*  
MEATBALL SLIDER ON MINI-BRIOCHE WITH  
SAVORY TOMATO SAUCE

Cheese and Fruit Presentation

- Dessert Presentation*  *Chef Jean-Marc Viallet*  
STRAWBERRY-PISTACHIO MOUSSELINE CREAM TART  
SPICY MANGO EXOTIC MOUSSE CAKE  
CHOCOLATE-CARAMEL-BANANA TART  
WHITE CHOCOLATE AND BLOOD ORANGE CREME BRULLE CAKE  
RUBY PEACH COMPOTE AND VANILLA BEAN PANNA COTTA  
ASSORTED TRUFFLES

- Featuring:*
- FLORA SPRINGS WINERY  KARL STRAUSS BREWING CO.  
MINER FAMILY VINEYARDS  MIRASSOU WINERY  
LEVENDI ESTATES  BAILEYANA WINERY  
ROSENTHAL MALIBU ESTATE  BUENA VISTA WINERY  
SILVERADO VINEYARDS  XYZIN

Saturday, May 12, 2007  
6:30 to 9:30 p.m.

STAGE 17, HOLLYWOOD PICTURES BACKLOT  
DISNEY’S CALIFORNIA ADVENTURE® PARK

RESERVATIONS MAY BE MADE BY VISITING  
WWW.DISNEYSCALIFORNIAFOODANDWINEWEEKENDS.COM