

BONNET CREEK
EPICURIOUS
PROGRESSIVE DINNER TOUR

Sip, Swirl & Savor

Sip, Swirl, and Savor as you tantalize your curiosity and taste buds for what's to come.

 *Pine-Aperol Spritz*

La Luce

SEASONAL FRUIT, BURRATA AND PROSCIUTTO FLATBREAD

RISOTTO AL TARTUFO

Porcini Mushroom, Shaved Black Truffle

 *Nortico Alvarinho, Minho Portugal*

Zeta Asia

HOTATE YUZUYAKI

Seared Scallops, Togarashi, Yuzu Parmesan Foam, Finger Lime, Kuro Goma

MAKIZUSHI DUO

Crab Salad, Cucumber, Avocado Topped Tuna, Red Tobiko, Aji Panca Aioli, Micro Cilantro and topped Yellowtail, Green Tobiko, Preserved Lemon Aioli, Micro Greens

BULGOGI BEEF

Edamame Puree, Roasted Eggplant Miso, Kimchee Chimichurri

 *Sigalas Santorini Assyrtiko, Santorini Greece*

 *Amabuki Himawari Junmai Ginjo Nama "Sunflower" Sake*

Vibe Kitchen Food Truck

BULL & BEAR SMOKEHOUSE DOUBLE MEAT PLATTER

House Smoked Pulled Pork and Brisket, Cole Slaw, Cheddar Biscuit, House made Pickle and House BBQ Sauce

 *Burgaud Morgon Cote de Py, Beaujolais France*

Mixology

MONKEY BUSINESS

 *Hamilton Pot Still Black Rum, Banane du Brasil, Cocchi Americano, Demerara, Lime Clarified in Garam Masala Coconut Milk*

Bull & Bear

BRAISED RABBIT

Chestnut Spaetzle, Seasonal Wild Mushroom, Local "Frog Song farm" Seasonal Winter Vegetables, Pomegranate

 *Pride Mountain Syrah, Napa Valley CA*

CRISPY FROZEN PAVLOVA

Smoked Madagascar Vanilla bean Ice Cream, Strawberry Sorbet and Red Berry Emulsion.

 *Chateau Roumieu, Bordeaux France*

Lasting Impression

BAR DU CHOCOLAT

A selection of chocolate confections hand-crafted by Waldorf Astoria Orlando's world-class pastry team.