

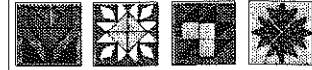
Seasons Dining Room is located at the Disney Institute - near Downtown Disney's Marketplace and the Lake Buena Vista Golf Course.

In tandem with the Disney Institute's spirit of trial and exploration, Seasons awakens the sleeping gourmet in all of its guests. Defined as Floridian Cuisine, the menu places an emphasis on the freshest seasonal ingredients and celebrates the bounty of each season's harvest with ever-changing innovative offerings to sample.

Menu selections subject to change

Cuisine: Floridian
Breakfast: 7:00 a.m. - 11:30 a.m.
Lunch: 11:30 a.m. - 2:30 p.m.
Dinner: 5:30 p.m. - 10:00 p.m.
Prices:
Dress: Resort Casual
Priority Seating: 407/WDW-DINE

Disney Institute



SEASONS DINING ROOM

The WALT DISNEY WORLD® Resort
For Priority Seating Call:
407 / WDW-DINE

Appetisers

Dungeness Crab Cake with Watermelon and Fennel Slaw
Spiced Crab, Pepper and Onion Cake are pan fried and served with a Tangy Slaw

Florida Quesadillas
Grilled Chicken, Black Bean Salsa, and Pepper Jack Cheese folded in a Crisp Tortilla

Soup and Garden Specialties

Cream of Cauliflower Soup

Caesar Salad

Traditional Caesar tossed table side

House Salad

Mixed field greens with Seasons own confetti vinaigrette or blueberry dressing

Desserts

Milk Chocolate Pumpkin Cake

Banana Creme Brulée

Valencia Orange Parfait

Entrées

Corn Flake Crusted Catfish with a Spicy Remoulade Sauce
Tender farm raised catfish, golden fried and served with a roasted tomato fennel

Orangewood Smoked Beef Tenderloin

7 oz. of choice beef served with garlic-mashed potatoes and St. Augustine peppered corn

Pan-Fried Striped Bass

Farm-raised striped bass served with chayotte squash and shitake mushroom

Roasted Orange Blossom Honey-Glazed Chicken

Half a Spring Chicken served with Asparagus Risotto

Everglade Blackened Halibut with Butterfly Merlot Sauce

Mildly spiced, fresh Halibut is accompanied with Swiss Chard and shoestring potatoes.