



*MICHELIN GUIDE RECOMMENDED 2022*

*FORBES MAGAZINE RECOMMENDED 2022*

*BEST DOWNTOWN RESTAURANT – ORLANDO MAGAZINE “BEST OF 2021”*

## **MAGICAL DINING MENU 2022**

### **3 COURSE MEAL \$40 PER PERSON**

**Tasty Beverage Deals Incl: \$18 Wine Pairings & Secret Stash Bottle Pricing**

**Available: August 26<sup>nd</sup> – October 2<sup>nd</sup>**

**Seating: Wednesday – Saturday 5pm to 9pm**

*All table seatings, inside and out, have a 2 hour duration, maximum.*

*Requested seating locations are not guaranteed, but considerations are made for everyone.*

*\*\*\*No other discounts, coupon, barter bucks or substitutions can be applied. Menu changes may occur\*\*\**

(VEG) Vegan (V) vegetarian (GF) gluten free (\*) a la carte price

### **OPENING ACTS**

**ESCARGOT EN PATTY SHELL \*\$14**

ROASTED GARLIC BUTTER MUSHROOM SAUCE, PUFF PASTRY

Wine Pairing: Chateau de la Ragotiere Muscadet, FRA \$7

**MUSSELS MAXINE'S (GF w/o toast points) \*\$15**

CHEF SELECT FRESH MUSSELS, MAXINE'S SAUCE CHABLIS BROTH, TOAST POINTS

Wine Pairing: 3 oz Chateau Chabinet Savignon Blanc, FRA \$6

**COCONUT SHRIMP \*\$13**

(4) u20-25, HOUSE BREADING, SRIRACHA HONEY AIOLI

Wine Pairing: 3oz Fulkerson Riesling, NY \$6

**HEART OF PALM SALAD (VEG) (V) (GF) \$12**

APPLES, RAISINS, GREEN & RED BELL PEPPER, APPLE CIDER VINAIGRETTE

Wine Pairing: 3oz Carmel Road Pinot Noir, CA \$6

***PLEASE FLIP OVER TO CONTINUE TO ENTRÉE AND DESSERT SELECTIONS***

## MAINSTAGE

### **CIOPPINO w/ COUS COUS (GF w/o pasta & bread) \*\$34**

SAN FRANCISCO SEAFOOD STEW W/ MUSSELS, SHRIMP, SCALLOPS, FRESH CATCH,  
TOMATO VEGETABLE MEDLEY, CHARDONNAY HERB SAUCE

Wine Pairing: 6oz Prisoner "Unshackled" Rose CA \*\$16

### **CHEF'S SELECT CATCH OF THE DAY \*\$MKT**

WEEKLY SELECTIONS FROM CHEF GEORGE & TEAM, STARCH & VEGETABLE OF THE DAY

Wine Pairing: 6oz Gruet Brut, NM \*\$14

### **LAMB OSSO BUCO (GF) \*\$32**

LAMB SHANK, BURGUNDY DEMI GLACE W/ MIREPOIX, STARCH & VEGETABLE OF THE DAY

Wine Pairing: 6oz Gundlach Bundshu (Cab Sav/Merlot) CA \*\$16

### **NY STRIP STEAK (GF) \*\$34**

10 OZ, CHOICE PLUS, BLACK ANGUS, BEARNAISE, STARCH & VEGETABLE OF THE DAY

Wine Pairing: 6oz Chalk Hill Chardonnay, CA \*\$13

### **CAULIFLOWER STEAK (VEG) (V) (GF) \*\$25**

BRINED, CORN STARCH DUSTED, PAN SEARED, GREEN OLIVE SUNDRIED TOMATO TAPENADE, RICE  
PILAF W/ WHITE CANNELLINI BEANS, SPINACH, SWEET POTATO, & BLANCHED ASPARAGUS

Wine Pairing: 6oz Rowdy Bush Petite Syrah, CA \*\$13

## ENCORE

### **CRÈME BRULEE W/ BERRY BOUQUET (V) \*\$10**

RUM RAISIN FIG BREAD PUDDING, BERRIES, SPICED RUM CREME ANGLAISE

Wine Pairing: 1.5oz Grandeza Liqueur, CA \*\$8

### **CHOCOLATE KAHLUA MOUSSE W/ MACAROONS (V) (GF) \*\$12**

Wine Pairing: 3oz Ca'Montabello Sangue Di Guida, ITA \*\$6

### **KEY LIME PIE W/ KELLY'S HOMEMADE SEASONAL SORBET (V) \*\$13**

Wine Pairing: 3oz Ca'Montebello Moscato, ITA \*\$6

*Owners: Maxine & Kirt Earhart*

*Menu Creation: Executive Chef George Vogelbacher & Sous Chef Jesse Nelson*

*Wine Pairings: Juice Pimp™*

*Can Do Attitude: Our Entire Maxine's on Shine Tribe*

THANK YOU TO VISIT ORLANDO FOR CREATING THIS EVENT & YOU FOR PARTICIPATING !

*WHILE \$1 OF EVERY MAGICAL DINING MEAL GOES TO THE ABLE TRUST...  
SHOULD YOU LIKE TO MAKE AN ADDITIONAL CONTRIBUTION TO HELP OTHERS,  
WE WILL GLADLY ADD TO YOUR CHECK & DONATE!*