



Michelin Guide Recommended 2022 & 2023

Best downtown restaurant – readers choice Orlando Magazine “Best of ’21, ’22, & ’23”

MAGICAL DINING Menu 2023

3 COURSE MEAL \$40 PER PERSON

\$20 Wine Pairing Option, Secret Stash Wine Bottles, Divine Mixology & Local Brew Bravado

Available: August 18th – October 1st Seating: Monday – Saturday 5pm to 9pm

All seats have a maximum 2-hour duration.

Requested tables are not guaranteed, considerations are made for everyone.

(PLEASE NOTE WE HAVE VERY LIMITED OUTDOOR SEATING CURRENTLY AS OUR NEW PAVILION IS COMING SOON)

****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

CAVIAR & CHIPS *\$15

CHEF SELECT CAVIAR, CRÈME FRAICHE, POTATO CHIPS

Wine Pairing: 3 oz J de Villebois Sauvignon Blanc, Mentou-Salon FRA \$6

BEETS & ARUGULA (V) (GF) *\$15

GOAT CHEESE, ORANGES, PISTACHIOS, MINT & WHITE BALSAMIC VINAIGRETTE

Wine Pairing: 3 oz La Crema Pinot Gris, Monterey CA \$7

VEGAN CHILI (VEG) (GF)*\$9 (Cup)

TOFU, IMPOSSIBLE MEAT, VEGETABLE MEDLEY, JALAPENO, HOUSE SAUCE

Wine Pairing: 3oz Four Estaciones Malbec, ARG \$6

MAXINE’S MUSHROOM & BRIE SOUP (V) (GF) *\$9 (Cup)

Wine Pairing: 3oz Lolita Red Blend, PRT \$6

MAINSTAGE

TROUT GRAVLAX (GF) *\$32

SUGAR & SALT CURED DOMESTIC TROUT, PAN SEARED, TARRAGON MUSTARD SAUCE,
PURPLE YAMS, BRAISED BOK CHOY

Wine Pairing: 6oz La Crema Chardonnay, Monterey CA *\$13

CHEF FABIANO'S FEATURE OF THE WEEK *\$MKT

Wine Pairing: 5oz Unshackled Brut, Napa CA *\$14

LAMB RAGOUT *\$29

SQUID INK LINGUINI, MIREPOIX, POMODORO

Wine Pairing: 6oz Cermeno Tempranillo ESP *\$13 (Vegan)

NY STRIP STEAK (GF) *\$34

10 OZ, CHOICE PLUS, BLACK ANGUS, BEARNAISE or CHIMIHCURRI,
GARLIC BUTTER MASH, ASPARAGUS

Wine Pairing: 6oz Rare Earth Cabernet Sauvignon Napa CA *\$13 (Organic)

EGGPLANT ZUCCHINI ROLL UPS (VEG) (V) (GF) *\$25

CAST IRON SKILLET, POMODORO, PARMESAN,

Wine Pairing: 6oz Plowbuster Pinot Noir, WVV OR *\$15

ENCORE

PINEAPPLE CARPACCIO W/ MANGO COULIS (VEG) (GF) *\$9

Wine Pairing: 3oz Antonico Prosecco, ITA *\$6

TIRAMISU(V) *\$9

Wine Pairing: 1.5oz Grandeza (Orange/Agave Liqueur), CA *\$8

KAHLUA CHOCOLATE MOUSSE (V) (GF) *\$9

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

KEY LIME PIE (V) *\$9

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

DOW'S TAWNY PORT 2oz (VEG) (V) (GF) *\$9

(Yes... a port pairing dessert option)

Wine Pairing: 1.5oz Dow's 10 Year Tawny, PRT *\$10

Owners: Maxine & Kirt Earhart

Menu Creation: Executive Chef Fabiano Olm Wine Pairings: Kirt Earhart

General Manager: Dani Tin

Can Do Attitude: Our Entire Maxine's On Shine Crew

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

WHILE \$1 OF EVERY MAGICAL DINING MEAL GOES TO the Life Boat Project...

SHOULD YOU LIKE TO MAKE AN ADDITIONAL CONTRIBUTION TO HELP OTHERS,

WE WILL GLADLY ADD TO YOUR CHECK & DONATE!