



3 COURSES
\$40

August 26 – October 2

#MagicalDining

310
Restaurants
NEW AMERICAN CUISINE

APPETIZERS

Smoked Salmon Crisp

house smoked salmon, chive anchovy remoulade, dill pickled fennel, crostini

Bruschetta

*beefsteak tomatoes, olives, onions, peppers, tuscan bread,
parmesan cheese, balsamic reduction*

310 Garden Salad

*mixed garden greens, grape tomatoes, cucumbers, shaved onion, crumbled goat cheese,
craisins, sunflower kernels*

MAIN COURSE

Crispy Duck

half duck, scallions, char siu hoisin glaze

Mahi Mahi

*pan seared jerk seasoned atlantic mahi mahi, fennel apple celery slaw,
mango yogurt sauce*

Asian Beef Fettucine

pan seared mongolian style beef tips, fettuccine, scallions

DESSERTS

Oreo Trifle

layers of crumbled oreo cookie and oreo cookie mousse

Key Lime Trifle

layers of key lime mousse and crumbled graham cracker

Cheesecake Trifle

cheesecake mousse topped with blueberries



\$1 from every meal served during Visit Orlando's Magical Dining will benefit The Able Trust nonprofit, an organization that is helping expand employment opportunities for people with disabilities in Central Florida. **Scan to learn more.**

TAX AND GRATUITY IS NOT INCLUDED. PLEASE TIP BASED ON THE TOTAL MEAL VALUE.