

Guests Enjoy Finding These Classics On Disneyland Resort Menus

ANAHEIM, Calif. – Though new culinary creations make their way onto Disneyland Resort menus, there are signature “must-try” items that always stay on the menus. Many of these classics are passed from chef to chef, who may add their own creative touch, while leaving the basic recipes the same.

Pan-Roasted Diver Scallops: With a sauce of lemon and lobster accented with vanilla, this favorite appetizer never leaves the menu at **Napa Rose** at Disney’s Grand Californian Hotel & Spa. Another preferred Napa Rose starter for sharing: **Seven Sparkling Sins** featuring spicy beef and cashew roll, curried crab taco, seared ahi nacho, shrimp in cucumber wrap with lemon-dill crème, citrus-cured salmon with a buckwheat blini, lemon broiled scallop and grape leaves stuffed with pheasant.

Charred Nebraska Corn Chowder: Inspired by the sweet corn harvest in Nebraska, rotisserie chicken, bacon and cilantro are the flavors in this popular starter at **Storytellers Cafe** at Disney’s Grand Californian Hotel & Spa.

Bone-in Rib-eye: Rubbed with signature spices, this juicy, rich cut at **Steakhouse 55** at the Disneyland Hotel is delicious with the **Chef’s Potato Stack Au Gratin**.

Monte Cristo: Turkey, ham and Swiss cheese in battered egg bread, lightly fried to a golden brown is the signature at **Café Orléans** in Disneyland Park. (Guests will find it on the lunch menu in the park’s Blue Bayou Restaurant.)

Royal Street Seafood Jambalaya: Legendary **Blue Bayou Restaurant** in Disneyland Park features this robust combination of jumbo gulf shrimp, sustainable fish, tasso ham, andouille sausage and chicken, tossed with Cajun-style “dirty rice.”

Sourdough Soup Boule: Guests will always find a generous portion of creamy chowder or soup of the day served in a freshly baked sourdough bowl at the **French Market** in New Orleans Square in Disneyland and at the **Pacific Wharf Café** in Disney California Adventure Park.

Oscar’s Choice: All American Breakfast: Carnation Café on Main Street, U.S.A., in Disneyland serves this favorite named after Oscar, the longtime cast member at the cafe. It’s a hearty combination of two eggs any style with potatoes, biscuit and your choice of smoked bacon or chicken-apple sausage.

Hacienda Chicken Caesar Salad: The Caesar salad originated in Tijuana, says Chef Jesse Tiscareno at **Rancho del Zocalo Restaurant** in Disneyland. Tiscareno’s zesty version has a classic dressing with garlic, anchovies, olive oil, lemon, Worcestershire and a touch of hot sauce. This gets tossed with grilled chicken breast, romaine, red bell peppers and Cotija cheese. It’s topped off with crisp tortilla strips.

Fire Cracker Duck Wings: A favorite appetizer at Carthay Circle Restaurant at Disney California Adventure, the oversized wings get their zippy flavor from soy, lime and chili sauce.

Wine Country Shrimp: Freshly grilled shrimp, lemon-caper butter sauce, warm polenta cakes – this pleasing combo is a regular starter at **Wine Country Trattoria** in Disney California Adventure, where guests may dine al fresco with a nice glass of wine.

Flo's Signature Pie-O-Ramas: Mini-pies just right for one. A guest favorite is the strawberry rhubarb when it's in season at **Flo's V-8 Cafe** in Cars Land at Disney California Adventure. Also, the signature apple-cheddar and chocolate mud versions get high marks.

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Media Contact:

Disneyland Resort Public Relations

714-781-4500

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