

## Cítricos at Disney's Grand Floridian Resort & Spa Satisfies with Market-Fresh Cuisine

LAKE BUENA VISTA, Fla. — There's a delightful sense of anticipation as you walk through the distinctive black iron gates at Cítricos at Disney's Grand Floridian Resort & Spa. Surrounded by the turn-of-the-century splendor of the resort, the spacious restaurant is an unexpected pleasure — sun-drenched Provençal colors, an open-air kitchen and a personality all its own.

The warm interior borrows from the Mediterranean to create an exciting and energetic look that fits perfectly with the cuisine: stylishly simple, market fresh and evoking a sense of nature's basics — the sun, earth and sea.

Meals are orchestrated in an on-stage kitchen with a rotisserie that is visible from the 190-seat dining room. Modern, flavorful dishes that change with the seasons are on the menu, such as artisanal greens and peach salad. Starters are especially delightful, like the simple sautéed Florida rock shrimp with Chardonnay, tomato, lemon and feta cheese; crispy arancini with sweet Italian sausage; and black grouper ceviche with Key lime, Georgia peach, cucumber and micro cilantro.

The food is light and emphasizes flavors and fresh herbs. Especially popular are the oak-grilled Florida swordfish and pan-seared grouper, but the rich red wine-braised beef short ribs and crispy pan-fried veal chop have a following, too. Every menu offering is accompanied by a suggested wine from the restaurant's extensive wine list. Sommeliers love to share their knowledge of the grape, and will happily pair a wine with any course from a list of nearly 200 vintages.

Desserts from award-winning master pastry chef Erich Herbitschek, from a decadent lemon-scented cheesecake to a warm chocolate banana torte with a scoop of vanilla ice cream, get an artful flourish in the finishing kitchen that's part of the dining room.

The spacious restaurant includes the Chef's Domain, a glass-walled dining room that offers up to 12 guests a private dining experience.

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Disney dining has evolved to meet the discriminating taste of its guests, offering innovative, fun and healthful dining choices. Disney delivers everything from stellar, award-winning dining experiences to immersive dining that transports guests into cherished stories. There are more than 450 places to eat at Walt Disney World Resort, including fine dining in unforgettable settings, Disney character dining and quick-service restaurants. Behind-the-scenes innovation leads the way with allergy-friendly menus at up to 120 quick-service and table-service locations. Walt Disney World Resort also is one of the largest single-site purveyors of wine, with more Level One sommeliers than any other company in the world. Each year, Disney's culinary team creates fresh dishes and new beverage choices for special events including the Epcot International Food & Wine Festival. For more information and to make reservations visit [www.disneyworld.com/dine](http://www.disneyworld.com/dine).