

DUX

Dux is the multi award-winning, signature restaurant of The Peabody Orlando, near Sea World, Orlando, Florida and is the only Mobil four-star rated hotel in the Orlando, Florida postal area. Serving American haute cuisine with "global accents," dining at Dux® is sure to surprise even the most jaded of palates. The ambience is an unusual mixture of comfort and relaxation, and visually pleasing surroundings in a room that has been custom designed for the enjoyment of great food.



Menu

Chilled Appetizers

Seared pepper crusted sea scallops with osetra caviar and potato vinaigrette

Smoked Norwegian salmon
with classic garniture and baby frissee salad, Meyer lemon vinaigrette

Maine crabmeat with petite greens, Grated horseradish and chive aioli

Grilled vegetable and goat cheese tian with roasted beets and yellow pepper coulis

Rosemary marinated shrimp with toasted cous-cous, tiny french beans, red peppers and hydro mache lettuce with garlic lemon vinaigrette

Hot house tomato and Buffalo mozzarella with baby arugula salad And opal basil vinaigrette

Classic lobster cocktail with spicy horseradish And crustacean oil

Hot Appetizers

Butternut squash ravioli on a bed of spinach with blue cheese cream sauce

Roasted maine lobster And chanterelle mushroom Ragout over puff pastry caviar whipped cream

Sauteed crab cakes with warm mediterranean potato salad and tomato gazpacho

Seven vegetable risotto with cumin crusted Lamb loin and minted pesto

Grilled chicken and apple sausage with homemade choucroute and amber ale sauce

Wild mushroom caramelized onion and goat cheese tart with pommery mustard sauce

Brioche crusted jumbo shrimp on a bed of turmeric mashed potatoes and saffron butter sauce

Seared grouper with tomato, fennel and nicoise olive fondue

Potato gnocchi with asparagus and walnuts Marsala cream sauce And aged Montrachet goat cheese.

Soup

Key west conch chowder

Lobster bisque

Minestrone

Cream of broccoli

Peabody beef consommé with vegetables and sherry

Thai chicken and coconut soup with coriander

Wild mushroom and tarragon with fresh chestnuts

Southwestern tomato and tortilla roasted tomato and Eggplant soup with extra virgin olive oil

Cream of chicken and corn chowder

Salads

Napoleon salad with wild mushroom hash and organic goat cheese, black olive and vinaigrette

Boston bibb mandarin orange segments, bay shrimps, candied walnuts and orange basil
Vinaigrette

West coast mesclun salad with semi-dried apricots, Hearts of palm, tear drop tomatoes and vidalia onion vinaigrette

Deluxe green salad baby greens salad with belgium endive, Pistachio crusted goat cheese and raspberry vinaigrette

Peabody caesar salad crisp baby romaine lettuce with shaved parmesan and focaccia croutons

Baby spinach salad smoked chicken breast julienne, Pinenuts, red peppers and warm bacon dressing

Watercress, shaved fennel And papaya salad with lemon thyme dressing

Seasonal field greens feta cheese, sundried tomatoes Pomodoro dressing

Sorbets

Lemon sorbet served with fresh orchids

Key lime sorbet triangle on orange slice with fruit garnish

Passion fruit sorbet on fruit garnish in champagne glass

Blood orange sorbet on fruit garnish in champagne glass

Pink grapefruit sorbet served in champagne glass with cut citrus fruit

Chardonnay clove sorbet served on grape leaves in champagne glass

Blood peach sorbet on fruit garnish in champagne glass

Green apple sorbet served with a splash of calvados on fruit garnish in champagne glass

All Dinner Entrees Include a Choice of: Soup or Salad, Peabody Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee or Herbal Teas.

Fish entrees

Sauteed cracked pepper salmon with ginger infused red butter sauce

Grilled mahi mahi with papaya and smoked shrimp salsa and chive oil

Trio of salmon, mahi mahi and lemon sole with truffle caviar sauce and herb medley of rice

Pan seared chilean sea bass with herb crust and pesto beurre blanc

Roasted red snapper on a bed of ratatouille and fresh tomato water

Grilled yellow fin tuna with sundried tomato sauce and wasabi oil

Grilled halibut with compote of sweet peppers and roasted garlic beurre blanc

Roasted grouper with confit of tomatoes and israeli cous-cous risotto Lemon saffron nage

Poultry entrees

Chicken provencale roasted garlic, tomatoes, olives and Fresh herbs

Chicken montrachet stuffed with herb goat cheese served with a creamy tomato basil sauce

Roasted marinated chicken breast with papaya, pineapple and red pepper salsa, chive oil

Baked breast of chicken with black olive whipped potatoes, Pesto infused provencal vegetables and pea shoots

Locally grown pheasant with roasted garlic mashed potatoes, fresh choucroute and balsamic bordelaise

Pan sauteed squab with roasted root vegetables, tiny french beans and whole grain mustard sauce

Roulade of chicken with mushrooms, carrots and leeks, with marsala cream sauce

Honey mustard glazed chicken breast with toasted herb rice medley and ginger tea sauce

Meat entrees

Grilled filet mignon with roquefort and walnut crust, caramelized onion bordelaise sauce

Roasted veal chop with creamy mascarpone polenta and wild field mushrooms

Roasted rack of lamb mustard and herb crust and minted red wine reduction

Venison medallions with red onion marmalade, red currant and cracked pepper sauce

Seared rack of pork with spring onions and young potatoes, Calvados brandy sauce, Peach apricot chutney

Roasted filet mignon horseradish whipped potatoes, truffle shallot sauce

Seared veal medallions smoked yukon gold potatoes and ginger anisette demi-glace

Pesto crusted lamb filet with tomato basil risotto and rosemary infused bordeaux sauce

Grilled New York strip steak herbed rubbed fingerling potatoes and horseradish barolo sauce

Dual entrees

Petite filet mignon and sea bass medallions with roasted shallot bordelaise and tarragon beurre blanc

Grilled chicken breast and cilantro marinated jumbo shrimp with papaya, pineapple and red pepper salsa

Roasted beef tenderloin and Lobster tail thermidor with pinot noir sauce

Roasted beef tenderloin and petite salmon with bordelaise and sundried tomato sauce

Roasted pheasant breast and seared jumbo scallops with oyster mushroom leek sauce

Sauteed veal chop and potato crabcake with marsala wine sauce and red pepper rouille

Petite filet mignon and lobster, Rock shrimp stew sweet corn, leeks and fingerling potatoes